



LEMON

On native starch / Natural acidity regulator



Properties

of lemons on native starch

1

Qualitatively and microbiologically tested

2

An instant product with a stable flavour

3

It does not require any sterilisation processes which weakentaste and smell

4

Ability to remove the starch level from the recipe

5

No maltodextrin in the composition

6

The first such option on the market



The application of **starch** instead of maltodextrin allows for fully **natural ingredient declarations**.

	LEMON
DECLARATION	concentrated lemon juice powder
SOLUBILITY	natural sediment
PREPARATION	instant
MICROBIOLOGY	high limits
QUALITY	the product does not require additional thermal processing (e.g. sterilisation)
STRENGTH OF TASTE	strong and characteristic



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DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!