

# OTHER INGREDIENTS

natural flavour diversity

## Description:



Additives in the form of **loose powder** are created in spray-drying technology based on a maltodextrin carrier e.g. fruit vinegar powder, mustard powder, honey powder (dried honey) and dried lactic acid.

## Main advantages:



- additives in the form of loose carrier-based powder
- microbologically stable
- efficient
- easier to store than liquid equivalents

## Use:

Ideal for:



- additives for meat / sausages
- instant products
- ready meals
- bakery products
- pâtés
- soft drinks

## Products offer:



Apple-spirit vinegar	Lactic acid
Honey powder	Mustard



■ Available fractions:



POWDER



GRANULATE

Technology: spray drying

Expiry date: 12 months; water content: max. 4%



**DO YOU WANT TO KNOW THE DETAILS?**

Get in touch with our team!



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