L-ASCORBIC ACID

Food

General features

Ascorbic acid, known as vitamin C, is an organic compound widely used in the food industry for its many benefits, serving as a preservative due to its antioxidant properties and as a flavoring agent due to its mild sour taste.
Ascorbic acid is known for its ability to react with oxygen in the air, thus preventing its interaction with various chemicals in food. This action prevents sensory changes and loss of nutrients in food products. Consequently, ascorbic acid hinders the oxidation process due to exposure to atmospheric oxygen, preventing sensory impairment and browning of many foods.
L-ascorbic acid is used in a wide range of food products because of its distinctive hydrophilicity. Common applications include addition to flour (to prevent browning), fresh pasta, prepackaged ground meats, and cured meats. It is also used in jams, jellies, dehydrated milk, fruits, juices and vegetables that are frozen or packaged in a variety of ways.

Composition

100% L-ascorbic acid Food Grade.

Dosage

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

How to use

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

Packaging and storage

1 kg bag. 25 kg bag.
Store in a cool, dry place.

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