



The Chemical Company
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About Fumaric Acid

History

Fumaric Acid has been used as a food acidulent since 1946. **Fumaric Acid** esters were first introduced in the late 1950's by the German chemist Schweckendiek in the treatment of psoriasis. A standardized "**Fumaric Acid**" protocol for psoriasis was developed and used FAEs both orally and topically. Applications for the chemical compound then expanded to industrial uses.

Fumaric Acid in food

Fumaric Acid is a non-toxic food additive generally used in beverages and baking powders for which requirements are based on purity. It is a substitute for tartaric acid and occasionally takes the place of citric acid, at a rate of 1.36 gram of citric acid to every 0.91 grams of **Fumaric Acid** for the same taste. It is also an essential ingredient in the manufacturing of candy to add sourness, similar to the way malic acid is used.