



The Chemical Company
19 Narragansett Avenue
Jamestown, RI 02835
Phone: (401) 423- 3100

Malic Acid Overview

Malic Acid is an organic compound, a dicarboxylic acid that is the active ingredient in many sour and tart foods. **Malic Acid** is generated during fruit metabolism and occurs naturally in all fruits and many vegetables.

The pleasant, refreshing experience of biting into a juicy apple or cherry is partly caused by **Malic Acid**. Its mellow, smooth, persistent sourness can be blended with multiple food acids, sugars, high intensity sweeteners, flavors and seasonings to create distinctive taste experiences in foods, beverages and confections.

Malic Acid is formed in metabolic cycles in the cells of plants and animals, including humans. The compound provides cells with energy and carbon skeletons for the formation of amino acids. The human body produces and breaks down relatively large amounts of **Malic Acid** every day.

Malic Acid contributes to the sourness of green apples. It is present in grapes and gives a tart taste to wine. When added to food products, **Malic Acid** is the source of extreme tartness. It is used with or in place of the less sour citric acid in sour sweets.

Malic Acid is used as a flavor enhancer in food preparation for confectionaries, beverages, fruit preparations and preserves, desserts, and bakery products. It is also essential in the preparation of medical products such as throat lozenges, cough syrups, effervescent powdered preparations, toothpaste and mouthwash. Additionally, **Malic Acid** is used in the manufacture of skin care products to rejuvenate and improve skin conditions.