

Fumaric Acid - Applications

Fumaric acid provides more sourness per unit weight than other acidulants.

Hence it is used to acidify -

- Fruit juices, drinks
- Gelatin desserts
- Jellies
- Jams and preserves
- Pie fillings
- Candies
- Dry dessert mixes
- Wine

Bakery products

- Tortillas - as it improves mold inhibitor's effectiveness and hence the shelf-life of the baked good
- Rye and sourdough breads - as an instant flavouring agent

Animal Feed

- An effective additive to piglet feed during the post-weaning period

Pharmaceutical & Personal care products

- In the preparation of Ferrous Fumarate
- Cleaning agents for dentures
- Bath salts

Industrial applications

- Unsaturated Polyester
- Alkyd Resins
- Printing Inks
- Paper Sizing