

phosphoric acid

product information

appearance

Phosphoric Acid is a colourless viscous liquid.

taste

Phosphoric Acid produces a tangy and slightly sour taste.

summary

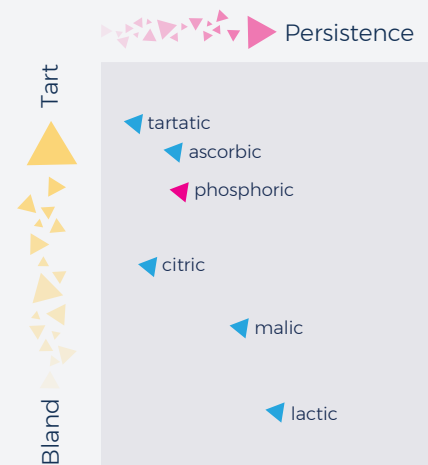
Phosphoric Acid is a mineral acid with the formula H_3PO_4 . Typically used as a chemical reagent, the acid is a very polar molecule, meaning it is extremely water soluble. In food usage Phosphoric Acid is used to acidify food and beverages

When used in food and drink production phosphoric acid provides a tangy or sour taste that is suited to fizzy drinks and sweets.

description

- Its purpose in the food industry is to give a sharp flavour to food or to serve as a preservative.
- The most widely consumed source of phosphoric acid is soft drinks, it is responsible for the characteristic biting taste associated with colas.
- In addition to colas; sports drinks, bottled teas, punches and fruit-flavoured beverages contain phosphoric acid.
- The salts of phosphoric acid are used in many dairy products to modify the proteins and alter the pH to produce a higher-quality product.
- The addition of phosphates derived from phosphoric acid to cheese results in smooth, shelf-stable products.
- Phosphoric acid or phosphates can also be found in milk, buttermilk, cottage cheese and non-dairy coffee creamers.

acid taste profiles



applications

Beverage

Alcoholic Beverages
Carbonated Soft Drinks
Instant Drinks
Syrups
Sports & Energy Drinks

Feed & Pet Food

Animal Feeds

Food

Cereals
Confectionary
Dairy
Meat
Sauces
Seafood
Seasonings
Snacks

Healthcare

Pharmaceutical products

Industrial

Construction
Fertilisers
Industrial cleaners
Inks
Leather

Sports Performance

Hypertonic Beverages
Hypotonic Beverages
Isotonic Beverages