



pHase™ ACIDULANT APPLICATION OPPORTUNITIES:
Dressings and Sauces

Function:

Lower pH for preservation, extend shelf life.

Use Rate:

0.1 – 1.5%

Dressings:

Greatest benefits in Blue Cheese, Ranch and Buttermilk dressings.

Sauces:

Cheese, Cream, Spaghetti, Pizza, Salsa, and Meat Sauces are improved with pHase™ acidulant.

BENEFITS:

Flavor Improvement

pHase™ acidulant reduces pH without an overpowering sour taste, allowing the true flavors of the cheese or tomato to shine through.

Stability Improvement

pHase™ acidulant improves stability by allowing a lower pH for microbial control.

Synergistic Effect with Other Acid

If a sour or vinegar taste is desired, add citric or acetic acid to taste, then add pHase™ acidulant to achieve the desired pH.

Cost Savings

In formulations with a pH of 4.0 or less, the application rate for pHase™ acidulant is less than other acids, generating a cost savings.

Sweetener Reduction

Sweet and sour flavors need to be balanced. Since pHase™ acidulant is less sour, less sweetener is required to balance the formulation. A calorie reduction is achieved with the reduction of sucrose or HFCS.

Sodium Reduction

pHase™ acidulant enhances the flavor of salt. Therefore, the salt content can be reduced to achieve sodium reduction.

