



Biosuccinic Acid – Enhancing flavour naturally

***Enzyme Solutions* - in partnership with *BioAmber*, a leader in 'green' chemistry - is proud to offer customers Biosuccinic Acid; a naturally sourced flavour enhancer, salt reducer, pH regulator, preservative, chelating agent and emulsifier.**

Biosuccinic Acid is a direct substitute for petroleum derived succinic acid and is used as a flavouring agent for food and beverages. It provides an alternative to food and beverage customers who want to replace artificial additives with all natural ingredients.

Succinic Acid is another name for Amber Acid that has been used in Europe for centuries as a natural antibiotic and general curative. Its first mention is in 1193 when Dominican monk, Albert the Great noted it as the most effective of the leading medicines of the time.

In modern times it has been manufactured exclusively from n-butane through petrochemical processes. In response to an increasing demand for naturally sourced ingredients, processes have been developed to produce commercially viable quantities of Succinic Acid from bio-renewable feedstock.

If providing a clean label to consumers with natural ingredients is important to your company and product, contact Tom Mascara, Technical Manager at Enzyme Solutions on 0417537063.

Biosuccinic Acid might be just what you are looking for.