



The Acerola cherry

Green acerola cherries are considered one of the highest concentrated natural sources of L-ascorbic acid of all. Straight after harvesting, while still fresh, acerola cherries are pressed for their juice and spray dried. The fruit powders are available on a maltodextrin, starch, or Gum Arabic basis, or substrate free. Our products are standardized to 17 % – 40 % ascorbic acid and are also available in organic quality.



Acerola in meat

- Stabilization of the red colour
- Avoidance of rancidity
- Prevention of brown colouration
- Cured meat: Minimized formation of carcinogenic nitrosamine
- 100% natural and clean label

Your IMPAG contact

We are at your disposal for personal consultation on the application "Acerola in meat products".



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