



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 baked goods

- Consistent pore structure in the crumb
- Optimization of dough elasticity, stickiness, and resistance against mechanical overstressing
- Shorter kneading and resting times of doughs
- Increased bread volume – even in low-gluten and gluten-free breads
- Reduced oxidation of valuable ingredients
- Longer shelf life
- 100% natural and clean label

Your IMPAG contact

We are at your disposal for personal consultation on the application "Acerola in bakery goods".



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