

Effervescent Granules

Effervescent granules is a combination of Citric acid and Sodium bi-carbonate, converting them into granules gives a delayed and long lasting sourness, better flavor impact. Various other acids like Malic acid, Citric acid, Tartaric acid, Fumeric acid and combinations of acids can be encapsulated. Taste masked Control release actives like Sodium Bicarbonate 40% or 50% - for good taste and prolonged pH above 7.0 in the mouth to avoid tooth decay problems.



The major applications are in Cake decorating, Cake cream decorating, Bake decorating, Ice cream decorating, Cookie decorating, Chocolate decorating, Cup cake decorating, Health drink decorating, Yogurt decorating, Curd decorating, Cheese decorating, Puff decorating, Donut decorating, Bread decorating, Snack decorating, Candy decorating, Biscuit decorating, Centre cream filled biscuit decorating, Chewing gum decorating, Flavored cake decorating, Ice cream biscuits, etc.

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www.umangpharma.com | Pharmaceutical and Nutraceutical pellet products: www.umangpharmaceuticals.com