


BioAmber


BIO-BASED SUCCINIC ACID & BIO-BASED DISODIUM SUCCINATE NATURAL FOOD & FLAVOR INGREDIENTS

FLAVOR ENHANCER


BIO-BASED SUCCINIC ACID

BEVERAGES	LOADING (µg/g)	ENHANCEMENT EFFECTS
 Diet cola	30	Subtle improvement in body and depth of taste
Root beer	30	Modest improvement in depth of taste
Lemon-lime	50	Extra level of juiciness and freshness
Tutti-Frutti	30	Subtle improvement in depth of taste
Mixed citrus	60	Increased juiciness and succulence
Orange	60	Subtle increase in juiciness & succulence
Grape	60	Noticeable increase in succulence

YOGOURT

 Vanilla	30	Increased depth of taste
Raspberry	50	Increased realism and succulence
Black Cherry	40	Improved succulence and depth of taste
Strawberry	30	Enhanced fruity effect in low-fat yogurt
Blueberry	50	Enhanced fruity effect
Peach	50	Enhanced fruity effect

BIO-BASED DISODIUM SUCCINATE

SOUP & BROTH	LOADING (µg/g)	ENHANCEMENT EFFECTS
 Chicken	100	Enhanced savory notes with obvious Unami effect
Beef	120	Enhancement in savory character
Seafood	120	Enhancement in savory character
Vegetable	80	Noticeable boost to savory character



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BIO-BASED SUCCINIC ACID & BIO-BASED DISODIUM SUCCINATE

NATURAL FOOD & FLAVOR INGREDIENTS



ANTIMICROBIAL PERFORMANCE

ORGANISM TESTED MIC (g/L) for succinic acid

GRAM POSITIVE BACTERIA

<i>Bacillus subtilis</i>	4
<i>Bacillus cereus</i>	2
<i>Lactobacillus sakei</i>	8
<i>Lactobacillus lactis</i>	8
<i>Listeria monocytogenes</i>	1

GRAM NEGATIVE BACTERIA

<i>Escherichia coli</i> ATCC 25922	8
<i>Escherichia coli</i> ATCC 11775	8
<i>Salmonella typhimurium</i>	8
<i>Salmonella enteritidis</i>	8
<i>Yersinia enterocolitica</i>	8
<i>Pseudomonas aeruginosa</i>	16

GRAM POSITIVE COCCI

<i>Staphylococcus aureus</i> ATCC 29213	2
<i>Staphylococcus aureus</i> ATCC 25923	2
<i>Enterococcus faecalis</i>	1

YEAST

<i>Candida albicans</i>	2
<i>Saccharomyces cerevisiae</i>	4

MOLD

<i>Aspergillus niger</i>	2
<i>Penicillium aurantiogriseum</i>	1



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