


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	
	<b>Diet cola</b>	30	Subtle improvement in body and depth of taste
	<b>Root beer</b>	30	Modest improvement in depth of taste
	<b>Lemon-lime</b>	50	Extra level of juiciness and freshness
	<b>Tutti-Frutti</b>	30	Subtle improvement in depth of taste
	<b>Mixed citrus</b>	60	Increased juiciness and succulence
	<b>Orange</b>	60	Subtle increase in juiciness & succulence
	<b>Grape</b>	60	Noticeable increase in succulence

### YOGOURT

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

### BIO-BASED DISODIUM SUCCINATE

SOUP & BROTH	LOADING (µg/g)	ENHANCEMENT EFFECTS	
	<b>Chicken</b>	100	Enhanced savory notes with obvious Unami effect
	<b>Beef</b>	120	Enhancement in savory character
	<b>Seafood</b>	120	Enhancement in savory character
	<b>Vegetable</b>	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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