

# Flavor enhancement in Chips, Crisps & Savory Applications



Manufacturers of chips, crisps and savory foodstuffs are working hard to replace the old ingredients in their formulations by new and natural ones in order to respond to the consumers' need for healthy and tasty snacks.

Although snacks are inexpensive, tasty and easily available, they are known to have a negative impact on health due to the use of some harmful additives, such as BHA and BHT, or monosodium glutamate, used for flavor enhancement. Since consumers are now more and more health-aware, chips manufacturers must come up with healthier alternatives.

Based on this particular need, Galactic has developed **Galacid™ Powder 60**, an effective solution that will make chips, salty biscuits, etc. both tasty and safer for consumption. It consists of 60% free L(+) lactic acid and calcium lactate as carrier,

is highly stable and has a minimal hygroscopic behavior. The general functionalities of lactic acid powder are pH regulator and flavor enhancer in various savory products.

**Advantages**

- ✓ Enhancement of meat flavors
- ✓ Enhance cheese and herb flavors
- ✓ Low hygroscopicity

In snacks applications, **Galacid™ Powder 60** enhances flavors such as meat, dairy and herbs. For example, barbecue flavor chips, cheese & onion flavors crisps, barbecue biscuits, etc.

*The calcium lactate contained in **Galacid™ Powder 60** helps increase the crispiness and reduce the fat absorbed by the product if it is fried.*

**RECOMMENDED USE AND FUNCTIONALITIES:**

	Dosage range in finished product (flavoring)	Functionality by application	Declaration
<b>Galacid™ Powder 60</b>	1,0% - 4,0%	Examples of dosage in crisps flavorings:  1-3% in cheese & onion 2-4% in salt & vinegar In general, 6% w/w of flavoring	E 327 (Calcium lactate) E 270 (Lactic acid)

Flavor enhancement by lactic acid
Savory
Cheese Cream Pepper Tomato Onion Soy Chili Ginger

Our FOOD Development team remains at your disposal for further trials, information, training etc.

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