

# Acerola Juice Powder



## What difference Acerola makes

Acerola (*Malpighia emarginata* DC) is one of the **richest natural sources** of ascorbic acid, it contains **many phytonutrients** such as – carotenoids, phenolics, anthocyanins and flavonoids. The ascorbic acid content of acerola is around **50-100 times** that of orange and lemon, due to its vast phytonutrient capabilities, acerola exhibits a **high level of antioxidant** properties making it one of the most effective products for **shelf-life enhancement**, particularly in meat products and seasonings where it can also be used to **impart flavour, deter microbial growth** and **prevent rancidity**.

• Acerola Juice Powder FI013735N acts as a **natural clean label solution** to effectively **replace**:

- Synthetic preservatives
- Synthetic antioxidants
- Synthetic vitamin C

The high ascorbic acid content of acerola is also particularly good for use in sports nutrition drinks, providing **a high vitamin C** content that enables **nutritional enhancement** alongside **flavour optimisation**.

Acerola Juice Powder provides a water-soluble, **clean label** preservation method that inhibits microbial growth and oxidation whilst imparting flavour and improving the nutritional qualities of your product.

## Our Study on Acerola Juice Powder (FI013735N) and its photooxidation inhibiting properties in beverages coloured with Lutein

To highlight the antioxidant capabilities of acerola juice powder, a study was conducted on two separate beverages (Sample 1 and Sample 2) each coloured with lutein.

**Sample 1** contained acerola juice powder @ 1%

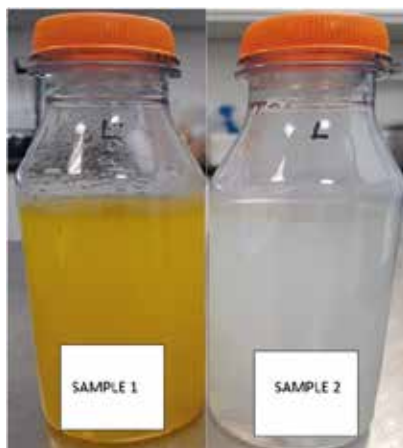
**Sample 2** contained no acerola juice powder

Each sample was placed into a light box and subjected to constant light at a constant temperature of 30°C for 8 days. The samples were checked periodically each day for 8 days, and photos were taken to compare each sample to identify any colour loss.

RESULTS



Day 1 : Samples at the beginning of the trial



Day 8 : Samples at the end of the trial

## Conclusion

Acerola Juice powder can be used to protect beverages against photooxidation, a form of rancidity that occurs under the presence of light exposure.

## Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.