

GDL

Application

(Acidulant and Preservative Replacement)

Salad Dressings / Sauces

★ Salad dressings and various sauces are usually considered “*Acidified foods*” if the pH is 4.6 or below.



★ Partial replacement of vinegar acidity with GDL will improve flavor where harshness and strong acid flavor is detrimental.

(A 2.5% GDL aqueous solution will yield a pH of approximately 2.3 or the same as 100 grain vinegar (10% acetic acid))

★ Reducing the oil content of a dressing to make a “*light*” product often causes the acid taste to become more prominent. The high fat level can mask the acid taste and its reduction may unveil the delicate flavors of the herbs and spices become more apparent.

★ **Recomemded Dosage :**
0.1 - 1.0 % in Solution

Cooking



Cooling
(50-60 oC)



Stirring

Adding
(GDL)

