

Acerola Extract



HISTORY

Originating in the West Indies, the acerola plant's fruit is consumed and also made into juice that has grown popular in various parts of the world.

PRODUCTION

Acerola's high vitamin C content makes it a popular ingredient in puree, juice or juice concentrates.

ASCORBIC ACID

Acerola cherry, *Malpighia emarginata* D.C., is an edible tropical fruit with a characteristic flavor, and high ascorbic acid and anthocyanin content.

Acerola cherries grow on a medium-sized evergreen shrub that produces fruit throughout the year. The fruit has a ripe, juicy edible pulp with an acidic flavor, that is extremely rich in vitamin C. Acerola takes about 22 days to develop. After maturation, it ripens quickly, which makes harvesting, handling and storage somewhat difficult.

Acerola's nutritional composition and antioxidant activity are well studied. Acerola cherries are known for being extremely rich in vitamin C, with about 1677 mg per 100 g of fruit. They also contain vitamins A, B1, B2, and B3, as well as carotenoids and bioflavonoids, which provide important nutritive value and antioxidant uses.

Acerola scores high in antioxidant potency.

APPLICATIONS

In **meats**, label-friendly multi-purpose

acerola can be used as:

- a cure accelerator in alternatively cured meats
- for color protection in fresh meat

Acerola can be combined with:

- rosemary
- green tea

Format

- liquid or dry

Sources:

<https://www.sciencedirect.com/topics/food-science/acerola>

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6098779/>

https://en.wikipedia.org/wiki/Malpighia_emarginata

