

Mag-nifique™
Sour-Lift



NON
GMO

ENHANCE SOUR TASTE WITHOUT THE EXTRA ACIDS

Consumers want unique and intense sour flavors. The challenge is to achieve that desired flavor without off-setting the pH of a product by adding extra acids. Now, with Mag-nifique™ Sour-Lift from Wixon, you can.

Mag-nifique™ Sour-Lift from Wixon combines natural ingredients with a proprietary blend of GRAS ingredients. This enables you to enhance sour taste without using additional acids in **beverages, confectionery, chewing gum** and **bakery**. It is ideal for any food or beverage you want to add intensity of sour sensations.

Mag-nifique™ Sour-Lift is available non-GMO.

- Reduce chance of package and product degradation due to acids
- Limit acid content

Intensify the sour taste of normally sour tasting foods without additional acids using Mag-nifique™ Sour-Lift.

Fast Facts:

Benefit: Intensifies sour taste without extra acids

What is it? A proprietary blend of GRAS ingredients and natural flavors

Label claims: All natural

Available non-GMO

Applications: Beverages, confectionery, chewing gum and bakery

Suggested usage levels: Half of 1% total product weight



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