

GLUCONO DELTA LACTONE

Salads Dressings Sauces

Salad dressings and various sauces are usually considered "acidified foods" if the pH is 4.6 or below. The most common acidulant used is vinegar. High levels of vinegar can cause an undesirable harsh flavor. A 2.5% GDL aqueous solution will yield a pH of approximately 2.3 or the same as 100 grain vinegar (10% acetic acid).



Partial replacement of vinegar acidity with GDL will improve flavor where harshness and strong acid flavor is detrimental. 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 harshness. When GDL is used as the acid component the delicate flavors of the herbs and spices become more apparent.