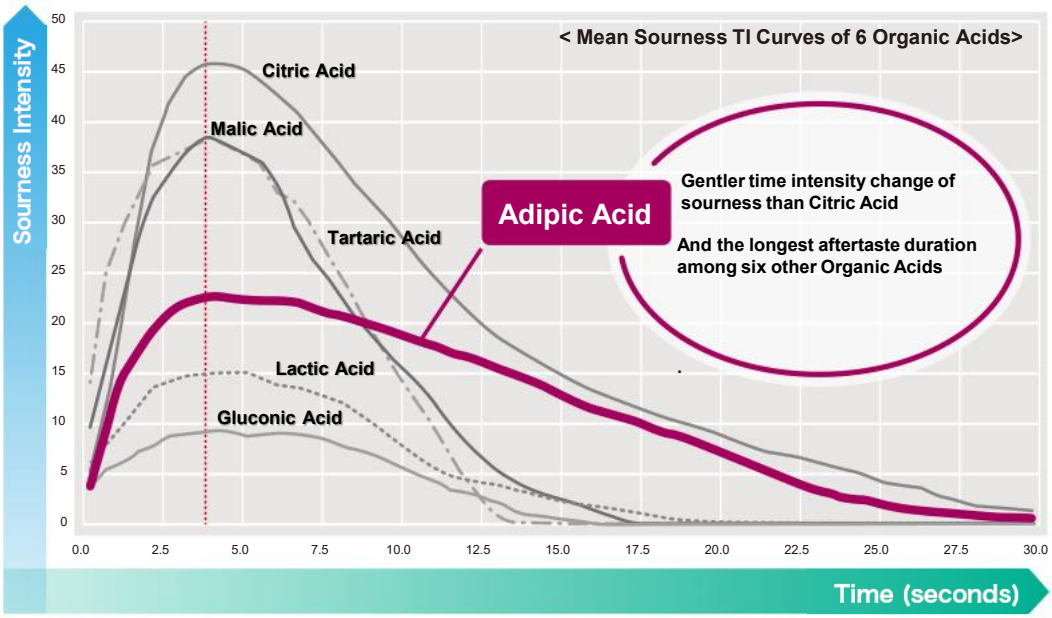
Greater Freedom in "Acidity Design"
with
Adipic Acid



Long-lasting finish
Sourness Duration
24.2 sec.
[Longest of 6 acids]

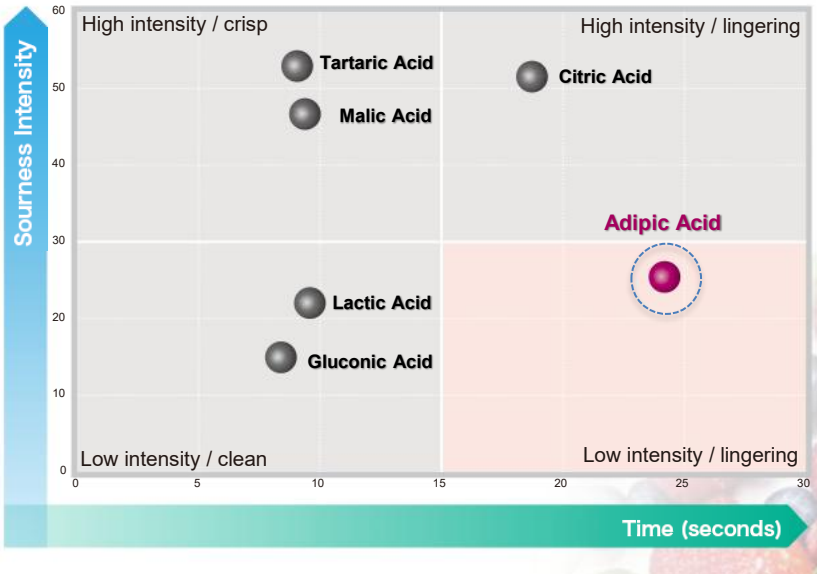
Gentle sourness
Maximum Sourness
25.5 sec.
[About half of citric acid]

Builds gradually
Time to Peak
5.7 sec.
[Slowest of 6 acids]

"Lingering Sour Finish"

Opens New Possibilities for Flavor Design

< Sourness Profile Positioning >



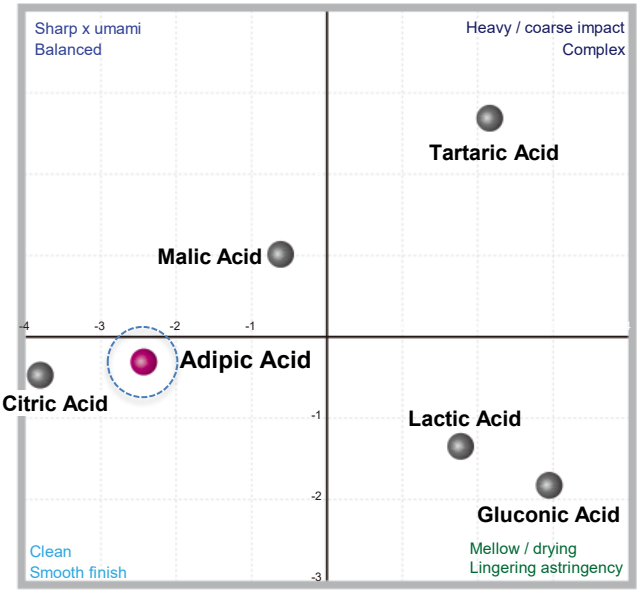
TI method (15 mM aqueous solution) | 6 expert panelists x 3 replicates | Analysis: Taste & Aroma Strategy Institute

Adipic Acid: More Than Just Sourness

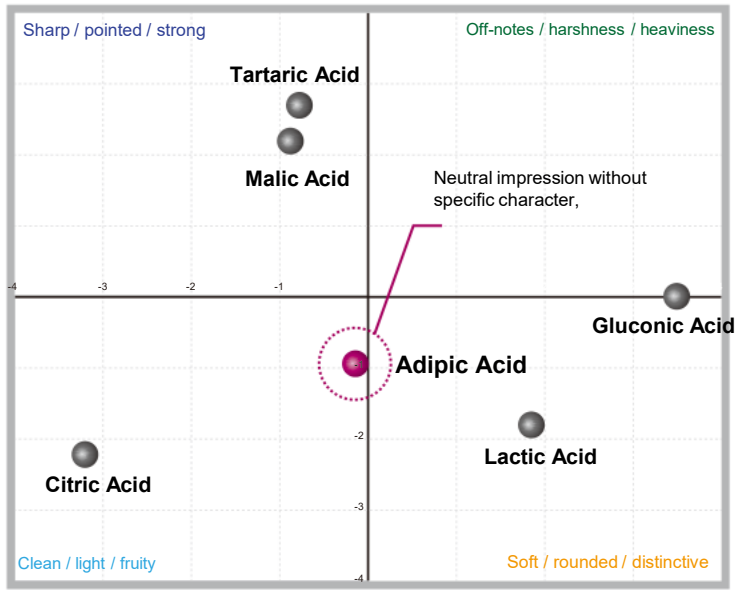
An expert panel evaluation reveals the distinct sensory character of each acid.

Sensory evaluation (50 mM aqueous solution) | 6 expert panelists | |Analysis: Taste & Aroma Strategy Institute

< Taste Profile Positioning >



< Impression Descriptor Positioning >



Unique Savory Character

It has a "savory" character reminiscent of saltiness and umami, creating a fuller taste beyond sourness alone.

Mildness pairs well with other flavors

Low harshness and little drying sensation for a clean taste.
Its restrained character allows the original aroma to stand out.

Why does the aftertaste last so long? **Low water solubility of Adipic Acid is thought to prolong its persistence on the tongue, resulting in more pronounced aftertaste.**

Why the savory character? **Adipic acid's structural similarity to succinic acid, which is known for its umami-like flavor, is thought to contribute to its savory taste.**

Bring Out More Flavor with Adipic Acid

Adipic Acid + Fruit = A Harmonized Finish

+ Blueberry / Blackberry

Berry aroma and lingering sourness overlap, helping flavor persist through the finish.

+ Grape / Blackcurrant

Its lingering character complements long-lasting aromas, adding depth and a premium feel to the finish. Supports a naturally sustained flavor profile.

Adipic Acid + Savory = A Base for Salty- and Umami-like Notes

+ Saltiness Support for Reduced-Salt Formulations

Its salty-like taste is strongest among the six acids; together with its long finish, it may enhance perceived saltiness

+ Fuller Umami

Its umami-like character can be paired with fermented foods such as soy sauce, miso, and pickles, with the potential to further enhance umami.

Basic Data of Adipic Acid [pH] 2.7 (2.3 g/100 mL water, 25 C) [Solubility] 1.5 g/100 mL (20 C); 1.4 g/100 mL (15 C)

Choose from Sanyo Life Material Organic Acids by Taste Profile

	Sourness	Umami-like	Astringency
Adipic Acid (Neutral)	★★☆☆☆	★★★★★	★★☆☆☆
Citric Acid (Clean / short finish)	★★★★★	★★★☆☆	★☆☆☆☆
Gluconic Acid (Soft astringency)	★☆☆☆☆	★☆☆☆☆	★★★★☆
Malic Acid (Umami-like + slight off-note)	★★★★☆	★★★★★	★★☆☆☆
Tartaric Acid (Heavy / coarse / complex)	★★★★★	★★☆☆☆	★★★★★
Lactic Acid (Soft + strong aftertaste)	★★☆☆☆	★★★☆☆	★★★★★

Stars indicate relative ratings among 6 acids (1-5 from minimum to maximum for each attribute).

Looking for other organic acids? Please contact us!

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