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(21) International Application Number: PCT/GB98/01498 (22) International Filing Date: 22 May 1998 (22.05.98) (30) Priority Data: ① 97/4675 ✓ 28 May 1997 (28.05.97) ✓ ZA ✓ (71) Applicant (for all designated States except MW US): SENTRA-CHEM LIMITED [ZA/ZA]; 5 Protea Place, Off Fredman Drive, Sandown, Sandton 2196 (ZA). ✓ (71) Applicant (for MW only): BARLOW, Roy, James [GB/GB]; J.A. Kemp & Co., 14 South Square, Gray's Inn, London WC1R 5LX (GB). (72) Inventor; and (75) Inventor/Applicant (for US only): FOWLDS, Robert, Walter, (Rycroft) [ZA/ZA]; 7 Ocean Villa, 47 Gusbrown Road, Warner Beach 4126 (ZA). ✓ (74) Agents: MARSHALL, Monica, Anne et al.; J.A. Kemp & Co., 14 South Square, Gray's Inn, London WC1R 5LX (GB).	(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments. 1 PD. 1 appl. 1 Inv. IPC: A23L 1/22 1PER 3/12/98.	
(54) Title: THE PRODUCTION OF A FOOD ACID MIXTURE CONTAINING FUMARIC ACID ✓		
(57) Abstract A method for the production of a food acid includes the steps of combining fumaric acid with an organic acidic material in an aqueous medium to produce a mixture and drying the mixture to produce a food acid comprising a particulate material containing fumaric acid and the organic acidic material, the quantity of fumaric acid and the quantity of the organic acidic material being selected so that the fumaric acid makes up between about 5 % and 95 % of the particulate material.		