technical

Citric Acid Anhydrous Product Information

Cargill Citric Acid Anhydrous is manufactured by a submerged fermentation process from a glucose and/or sucrose carbohydrate substrate. Cargill Citric Acid is produced in accordance with current Good Manufacturing Practices (GMP's) under a comprehensive HACCP (Hazard Analysis and Critical Control Points) program.

Citric Acid is considered "GRAS" (Generally Recognized As Safe) by the United States Food and Drug Administration without restriction as to the quantity of use within good manufacturing practice. Citric Acid is also considered by the Experts Committee of the FAO/WHO to be a safe food additive without restriction of quantity used within good manufacturing practice.

Cargill Citric Acid is manufactured to meet the monograph specifications of major world codex and pharmacopoeia standards including the USP, FCC, BP, EP, DAB and FAO/WHO and is certified Kosher Pareve, Kosher for Passover, and Halal.

Cargill Citric Acid is available as translucent white crystals. Citric Acid has a tart acidic taste, is slightly hydroscopic, and melts at $153^{\circ}C$ ($307^{\circ}F$).

Citric Acid Anhydrous

Molecular Formula Molecular Weight CAS Number E-NR EINECS C₆H₈O₇ 192.13 77-92-9 E 330 20-10-691

0.1 max

Passes USP Tests

Product Specifications

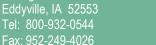
Assay (%) Water (%) Identification Residue on Ignition (%) Oxalate/Oxalic Acid (%) Sulfate (%) Arsenic (ppm) Heavy Metals (ppm) Lead (ppm) Readily Carbonizable Substances Tridodecylamine (ppm) Color & Clarity 99.5 – 100.5 0.5 max Passes USP/FCC tests 0.05 max 0.036 max 0.015 max 1 max 5 max / FCC IV Ed. 0.5 max Passes USP and FCC tests

Particle Size Distribution

Granular	Max. 1% on U.S. No. 16 sieve Max. 10% through U.S. No. 50 sieve	
Fine Granular	Max. 1% on U.S. Max. 5% through	No. 30 sieve U.S. No. 100 sieve
Powder	Max. 5% on U.S. No. 60 sieve Min. 25% through U.S. No. 200 sieve	
Bulk Densities (lbs/ft ³)	Granular Fine Granular	56 54
Packaging		
25 Kg	Polyethylene-lined multiwall paper bags	
50 lb (22.7 Kg)	Polyethylene-lined multiwall paper bags	
1800-2400 lb (816.5-1088.6 Kg)	Bulk bags	

Shelf Life and Storage

We recommend that product held for more than 5 years be reevaluated for fitness of use. Anhydrous Citric Acid is slightly hydroscopic and should be stored under conditions of low temperature and low humidity in airtight containers to prevent caking.



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Cargill Acidulants

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