



Citric Acid Anhydrous – Granular, USP-NF/FCC (Excipient / Food Use) Product Code 020410

Allergen Information

Allergen Information

The following table lists all the major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and other regional definition. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the process areas. Sulfur dioxide, which is considered a sensitizer, can be used in the manufacture of this product, but residual levels will be less than 10 ppm.

	US	CAN	AUS			Present in Final Product	Present in Production Line	Present in Production Facility	Cross Contamination Possible
			EU	NZ	JPN				
Celery and celeriac		●	●			No	No	No	No
Cereals with Gluten, such as wheat, rye, barley, oats, spelt, buckwheat and triticale	●	●	●	●	●	No	No	No	No
Crustacean shellfish	●	●	●	●	●	No	No	No	No
Egg and egg products	●	●	●	●	●	No	No	No	No
Fish and fish products	●	●	●	●	●	No	No	No	No
Fruits and fruit products such as orange, kiwi, banana, peach, apple, mango, tomato					●	No	No	No	No
Gelatin and gelatin products					●	No	No	No	No
Latex and latex products						No	No	No	No
Lupin and lupin products			●	●		No	No	No	No
Meat and meat products such as beef, chicken, pork					●	No	No	No	No
Milk and dairy	●	●	●	●	●	No	No	No	No
Molluscan Shellfish	●	●	●	●	●	No	No	No	No
Mustard and mustard products		●	●			No	No	No	No
Matsutake mushrooms					●	No	No	No	No
Peanut and Peanut products	●	●	●	●	●	No	No	No	No
Sesame and sesame products	●	●	●			No	No	No	No
Soy or Soy products	●	●	●	●	●	No	No	No	No
Sulphur dioxide & Sulfites (>10ppm)	●	●	●	●	●	No	Yes	Yes	Yes
Tree nuts such as almond, brazil nut, cashew, hazelnut (filbert), macadamia, pecan, pine nut, pistachio and walnut	●	●	●	●	●	No	No	No	No
Yam and yam products					●	No	No	No	No