

Technical Information

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

Product Description

Citric Acid Anhydrous is widely used in the food, beverage, and pharmaceutical industries to impart a clean, refreshing tartness. Its prime use is an acidulant, but it is also used a sequestrant of metal ions to give protection from the development of off-flavors and off-odors in certain foodstuffs. A major industrial use of citric acid in in the manufacture of ecologically compatible detergents. It is also used in chemical cleaning, concrete, admixtures, plasticizers, and a range of other applications

Specification

U <u>Characteristics</u>		Labelli
Formula	C6H8O7	Citric A
Appearance	White, fine, translucent crystals	
Odor	None	Identif
Taste	Tart	CAS No
Solubility (g/100ml @ 25°C	162 in Water / 59.1 in Alcohol	
		Regula
		Countr
Standard Specifications		GRAS A
Identification	Meets USP-NF/FCC	
Clarity of Solution	Meets USP-NF	Granul
Color of Solution	Moots LISP-NE	On 161

Color of Solution Assay (Anhydrous Basis) Water Residue on Ignition Limit of Oxalic Acid Sulfate Heavy Metals (as lead) Lead Readily Carbonizable Substances Oxalate

Meets USP-NF 99.5 - 100.5% Maximum 0.5% Maximum 0.05% Maximum 0.036% Maximum 0.015% Maximum5.0% Maximum 0.5% Not darker than matching fluid Passes Test

Other Information ng cid Anhydrous

> ication o: 77-92-9

tory Data y of Origin: United States Affirmation: 21 CFR 184.1033

ation

On 16 USS Mesh Through 50 USS Mesh Maximum 2% Maximum 10%

Lot Numbering Information

SYMMDDB (Ex: S308261 - 8-26-23 S – Manufacturing location (Southport, NC) Y – Last digit of year MM - Month DD - Day of month B - Packaging bin number

Storage and Shelf Life

Citric Acid Anhydrous should be stored below 75°F and 55% relative humidity inside a tightly sealed container. The shelf life or "best by" date is 36 months or 1095 days.

Availability

ADM Citric Acid Anhydrous is available in 50 lb. bags, 25 kg bags, 250 lb. drums, 1000 kg and 2000 lb. tote quantities.

Regulatory Status

This food Additive complies with all of the compendial requirements of the U.S.. Pharmacopeia, Food Chemical Codex, Code of Federal Regulation, European Pharmacopoeia, British Pharmacopoeia, Japanese Pharmacopoeia, and W.H.O. / F. A. O. Food Addition specification.

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