



501 Chesapeake Park Plaza, Baltimore, MD 21220  
Phone#: 410-574-4500 Fax#: 410-391-6665  
<http://www.tilleychem.com>

## Citric Acid 50% Solution

### Specifications

#### INGREDIENTS

CITRIC ACID ~ 50%  
D. I. WATER ~ 50%

Appearance	Clear to pale yellow
Color	100 Max
Assay (Citric Acid wt%)	49.5 - 50.5
Sp. Gr. @ 25 °C	1.225 - 1.235
pH	1.42 - 1.55

#### Food Grade Status:

The product is blended with Citric Acid Food Grade and DI Water. The product is Food Grade when Dried.

#### Allergen Information:

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the processing areas.

- cereals containing gluten
- crustaceans, mollusks and their products
- peanuts and peanut products
- egg and egg products
- soybean and soy products
- fish and fish products
- tree nuts
- Other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

#### Genetically Modified Organisms (GMO) Statement:

Tilley use Citric Acid from various manufacturers. One of the raw materials of Citric Acid is corn. Due to the large scale of operations, non-GM and GM corn cannot be segregated from one another. Consequently, Citric Acid may or may not be produced from GM corn. Industry consensus is that GM DNA, or protein, in the raw material stream is denatured, degraded, or removed through refining by successive processing