

Archer Daniels Midland Company Corn Business Unit

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Sodium Citrate Dihydrate, Fine Granular USP-NF/FCC (Excipient/Food Use Only) (Product Code: 042420)

Na₃C₆H₅O₇ • 2H₂O

Mild, Cool Saline taste

Insoluble in Alcohol

Meets USP-NF/FCC

Maximum 10.0 ppm

Maximum 2.0 ppm

None

294.11

7.5-9.0

71 in Water

1% maximum

10% maximum

99.0 to 100.5%

10.0 to 13.0% Meets USP-NF/FCC

Meets USP-NF

White, fine, translucent crystals

Product Information

Sodium Citrate Dihydrate is derived from citric acid and is available in either free-flowing colorless granular or powder forms. It is odorless and freely soluble in water, but insoluble in alcohol. Sodium Citrate Dihydrate is the most broadly used emulsifying salt in sliced processed cheese products. It is commonly used as a buffering agent in combination with citric acid to provide precise pH control required in many food and beverage applications. In meat products it is used as an anticoagulant of fresh livestock blood and as a curing accelerator. The detergentbuilding and rapid biodegradability characteristics of sodium citrate enable its use as an environmentally acceptable phosphate substitute in a large variety of household cleaning products.

General Characteristics

Formula

Odor

Taste

Appearance

Molecular Weight

pH (5g/100ml at 25°C)

Granulation (ADM)

On 30 USS Mesh (600µ)

Standard Specifications

Assay (anhydrous basis)

Identification

Water

Lead

Alkalinity Tartrate

Solubility (g/100 ml at 25°C)

Through 100 USS Mesh (150µ)

Labeling

Sodium Citrate

Identification CAS Number: 6132-04-03

Availability

ADM Sodium Citrate Dihydrate, Fine Granular is available in 50 lb. bags, 25 kg bags, 275 lb. drums.

Regulatory Data

Country of Origin: United States GRAS Affirmation 21 CFR 184.1751

Lot Numbering Info

SYMMDDB (Ex: S508261= 8-26-2015) S=Manufacturing location (Southport, NC) Y= last digit of year MM= month DD= day of month B= packaging bin number

Storage and Shelf Life

Heavy Metals (as lead)

Storage at room temperature in tightly sealed containers, away from extreme conditions of heat and humidity, is recommended. This product is very stable and has been given a 3 year "best by" date. It is recommended to retest after 3 years. It is suggested that all products be used on a "First-In First-Out" basis.

Regulatory Status

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

Date Approved	Version	Document #	
11/01/2016	3.0	CBU.TS.SPEC.042420	
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