



Citric Acid USP Fine Granular

Characteristics	Specification
Appearance	Colorless Crystals or White, Crystalline Powder
Assay	99.7% -100.30%
Water	0.00% – 0.50%
Residue on Ignition USP/FCC	<= 0.05
Heavy Metals as Lead	<=5.0 MG/KG
Arsenic	<=1.0 MG/KG
Particles on Mesh 14 (1.4MM)	0.00 - 5.00%
Particles < Mesh 50 (0.30 MM)	0.00 – 10.00%

Jungbunzlauer

Description

Citric acid is a natural occurring fruit acid, produced commercially by microbial fermentation of a carbohydrate substrate. Citric acid is the most widely used organic acidulant and pH-control agent in foods, beverages, pharmaceuticals, and technical applications.

Food / Beverages

- adjusts pH
- provides acidity
- provides tart taste
- enhances flavor
- increases effectiveness of preservatives
- stabilizes color, taste, flavor, vitamins

Packaging

50.00 lb bag