technical

Citric Acid Anhydrous

Product Information

Cargill Citric Acid Anhydrous is manufactured by a submerged fermentation process from a glucose and/or sucrose carbohydrate substrate. Cargill Citric Acid is produced in accordance with current Good Manufacturing Practices (GMP's) under a comprehensive HACCP (Hazard Analysis and Critical Control Points) program.

Citric Acid is considered "GRAS" (Generally Recognized As Safe) by the United States Food and Drug Administration without restriction as to the quantity of use within good manufacturing practice. Citric Acid is also considered by the Experts Committee of the FAO/WHO to be a safe food additive without restriction of quantity used within good manufacturing practice.

Cargill Citric Acid is manufactured to meet the monograph specifications of major world codex and pharmacopoeia standards including the USP, FCC, BP, EP, DAB and FAO/WHO and is certified Kosher Pareve, Kosher for Passover, and Halal.

Cargill Citric Acid is available as translucent white crystals. Citric Acid has a tart acidic taste, is slightly hydroscopic, and melts at 153°C (307°F).

Citric Acid Anhydrous

Molecular Formula	$C_6H_8O_7$
Molecular Weight	192.13
CAS Number	77-92-9
E-NR	E 330
EINECS	20-10-691

Product Specifications

Assay (%)	99.5 – 100.5
Water (%)	0.5 max
Identification	Passes USP/FCC tests
Residue on Ignition (%)	0.05 max
Oxalate/Oxalic Acid (%)	0.036 max
Sulfate (%)	0.015 max
Arsenic (ppm)	1 max
Heavy Metals (ppm)	5 max / FCC IV Ed.
Lead (ppm)	0.5 max
Readily Carbonizable Substances	Passes USP and FCC tests
Tridodecylamine (ppm)	0.1 max
Color & Clarity	Passes USP Tests

Particle Size Distribution

Granular	Max. 1% on U.S. No. 16 sieve Max. 10% through U.S. No. 50 sieve	
Fine Granular	Max. 1% on U.S. No. 30 sieve Max. 5% through U.S. No. 100 sieve	
Powder	Max. 5% on U.S. No. 60 sieve Min. 25% through U.S. No. 200 sieve	
Bulk Densities (lbs/ft^3)	Granular Fine Granular	56 54

Packaging

25 Kg	Polyethylene-lined multiwall paper bags
50 lb (22.7 Kg)	Polyethylene-lined multiwall paper bags
1800-2400 lb (816.5-1088.6 Kg)	Bulk bags

Shelf Life and Storage

We recommend that product held for more than 5 years be reevaluated for fitness of use. Anhydrous Citric Acid is slightly hydroscopic and should be stored under conditions of low temperature and low humidity in airtight containers to prevent caking.

contact

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