Creative Enzymes®

Citric acid

Cat. No. CEFX-170

Lot. No. (See product label)

Introduction

Description	Citric acid is widely distributed in nature and is found in the fruits of plants such as lemons, citrus, pineapples, currants, raspberries, and grape juice and in the bones, muscles, and blood of animals. Synthetic citric acid is produced by fermentation of sugar-containing substances such as granulated sugar, molasses, starch, grapes, etc., and can be divided into two types: anhydrous and hydrate. Anhydrous citric acid is a natural component and intermediate product of physiological metabolism in plants and animals, and one of the most widely used organic acids in the fields of food, medicine and chemical industry.
Applications	Food industry: used as acidifier, solubilizer, buffer, antioxidant, deodorizer, chelating agent, etc. Pharmaceutical industry: Citric acid reacts with sodium carbonate or sodium bicarbonate aqueous solution to produce a large amount of CO2 (i.e. effervescent) and sodium citrate, which can make the active ingredients in the drug dissolve rapidly and enhance the ability of taste. Industrial: 1. Citric acid is a highly efficient chelating cleaning agent, effective for calcium, magnesium, iron, chromium, copper and other dirt, widely used in the cleaning of a variety of metal surfaces, after washing the wastewater can be biodegradable without polluting the environment. 2. Sodium citrate can increase the decontamination performance, can accelerate biodegradation in many household detergent products, can be used as a substitute for phosphate, a large number of applications in laundry detergents, stain removers. 3. Citric acid chelates certain copper, zinc, manganese, chromium and other excessive elements in the soil, and is widely used in soilless agronomy. 4. In mining, such as phosphate rock powder in hydraulic transportation, viscosity problems often become the main reason for clay expansion, the use of citric acid treatment can control the expansion, so that the slurry raw material easy to transport.

Product Information

Appearance	Crystalline particles or powder, odorless, very sour taste.
CAS No.	77-92-9
Molecular Weight	192.13
Purity	99%

Usage and Packaging

Package	25KG/Drum with double plastic bag of foodstuff inside

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light