

## Sodium Citrate

Cat. No. EXTZ-724

Lot. No. (See product label)

### Introduction

#### Description

Sodium citrate, also known as citric acid sodium salt, is an organic compound. This product appears as colorless or white crystalline granules or a crystalline powder; it is odorless, has a salty taste, is soluble in water, sparingly soluble in ethanol, and exhibits slight deliquescence in humid air. It is commonly used as a buffer, chelating agent, and bacterial culture medium. In medicine, it is used as a diuretic, expectorant, and anticoagulant, and is also used in food, beverages, electroplating, and photography.

#### Applications

In the food industry, it is used as a buffer, chelating agent, nutritional supplement for buttermilk, emulsifier, and flavoring agent. For example, in soft drinks, it can mitigate the sourness of citric acid; it can prevent the rancidity of dairy products; it serves as a thickening agent for cheese and meat paste; a gelling agent for jellies and fruit juices; and an emulsifier and stabilizer for cheese and ice cream.

#### Synonyms

FEMA 3026; trisodium citrate; anhydrous sodium citrate; Na<sub>3</sub>-citrate; Trisodium citrate; citnatin; citrosodna; citrosodina; natrocitral; citric acid trisodium salt; citreme; citrosodine; Citric acid 3Na; anhydrous trisodium citrate

### Product Information

#### Appearance

Colorless or white crystalline granules or crystalline powder

#### CAS No.

6132-04-3

#### Molecular Formula

C<sub>6</sub>H<sub>5</sub>Na<sub>3</sub>O<sub>7</sub>

#### Molecular Weight

258.069

#### Purity

99.0-100.5%