Creative Enzymes®

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; Na3-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	C6H5Na3O7
Molecular Weight	258.069
Purity	99.0-100.5%