

CITRIC ACID MONOHYDRATE

Specification code **CAM/2/CHE/E**
Date 18/12/2024

Product description

Description	Citric Acid Monohydrate is manufactured by a submerged fermentation process from glucose and/or sucrose carbohydrate substrate.
Taste and smell	Odorless, has a strongly acid taste.
Appearance	White or almost white, crystalline powder, colourless crystals or granules, effloresces in dry air.

Microbiological analysis

Bacterial Endotoxins	<0,5 IU/mg
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Others specs

Storage	Store in cool, dry place in well-closed containers. Packaging: small bags/ big bags
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Physical chemical analysis

Moisture	max 8,8 %
Assay	99,5-100,5 %
Sulfate	max 150 ppm
Sulfated ash	max 0,5 %
Oxalate	max 100 ppm
Chloride	max 50 ppm
Calcium	max 20 ppm
Lead	max 0,5 ppm
Arsenic	max 1 ppm
Mercury	max 1 ppm
Aluminium	max 0,2 ppm
Heavy Metals	max 5 ppm