



Citric Acid USP Circle U Kosher Imported

Characteristics	Specification
Assay	99.5% - 100.5%
Residue on Ignition	No More Than 0.05%
Water (By K.F.)	No More Than 0.05%
Heavy Metals	No More Than 10 PPM
Arsenic	No More Than 3 PPM

Description

Citric acid is a natural occurring fruit acid, produced commercially by microbial fermentation of a carbohydrate substrate. Citric acid is the most widely used organic acidulant and pH-control agent in foods, beverages, pharmaceuticals, and technical applications.

Food and Beverages

- adjusts pH
- provides acidity
- provides tart taste
- enhances flavor
- increases effectiveness of preservatives

Packaging

50.00 lb bag