

PRODUCT SPECIFICATION

DATE OF ISSUE
25-09-2023




CITRIC ACID POWDER (E330)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1547, X1548, X1510, X1537

PRODUCTION:
11032805

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Citric acid powder, anhydrous		
Production	11032805		
Product code	Content	EAN	Packaging
X1547	60g	8718309830410	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1548	150g	8718309830427	
X1510	700g	8718309830120	
X1537	10kg	8718309831141	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Food acid
Chemical name	Citric Acid Anhydrous Powder
Chemical formula	C ₆ H ₈ O ₇
Production method	Citric acid is prepared fermentatively from a suitable sugar source. The isolated citric acid is finally purified by crystallization from water and dried. The dried citric acid is sieved, and then filled into the containers.

1.3 Legislative product information

CAS number	77-92-9		
EU food additive	E330		
Country of Origin	Belgium		
Organic products	For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, Citric Acid Anhydrous Powder may be used in the manufacture of processed organic foods.		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		lumpy powder	
Colour		white	
Odour/taste		odourless	
Purity	Wt%	99,95	
Molecular mass		192,12g/mol	

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Loss on Drying	Wt%	0,053	KF (Karl Fischer)
Melting point	°C	153	
Boiling point	°C	>175	
Flash point	°C	345	
Solubility		very soluble	in water and ethanol
Solubility in water	g/l	576 to 1330	20°C
pH		2,2	10g/l H2O
pH		1,8	50g/l H2O
pH		1,7	100g/l H2O
Sieve analysis:			
On 250 µm	%	3,0	
Through 75 µm	%	72,4	

2.2 Microbiological data

Total plate count	Cfu/g	max. 1000	
Moulds	Cfu/g	max. 100	
Yeasts	Cfu/g	max. 100	
E Coli	/10g	negative	
Salmonella	/25g	negative	
Enterobacteriaceae	/g	max. 10	
Listeria monocytogens	/25g	negative	
Bacterial endotoxines	IU/mg	max. 0,5	
Staphylococcus aureus	/10g	negative	
Pseudomonas aeruginosa	/10g	negative	

2.3 Chemical analyses

Barium (Ba)	ppm	< 1	
Calcium (Ca)	ppm	< 10	
Iron (Fe)	ppm	< 1	
Arsenic (As)	ppm	< 1	
Lead (Pb)	ppm	< 0,5	
Oxalates	ppm	< 10	
Mercury (Hg)	ppm	< 1	

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Chloride (Cl)	ppm	< 5	
Heavy metals	ppm	< 1	
Sulphate (SO ₄)	ppm	< 30	
Aluminium (Al)	ppm	< 0,2	
Zinc (Zn)	ppm	< 1	
Magnesium (Mg)	ppm	< 1	
Copper (Cu)	ppm	< 1	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1034	
Energy	kcal/100g	247	
Protein	g/100g	0	
Carbohydrate:	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	approx. 0,2	
Organic acid	g/g	approx. 1,0	
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium	mg/100g	max. 1	

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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Pork	✗	✗	✗
Sesame and sesame products	✗	✗	✗
Soybean and soybean products	✗	✗	✗
Sulphite (E221 - E228)	✗	✗	✗

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Sulphur dioxide (>10mg/kg)	X	X	X
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3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Citric acid powder does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

Citric acid powder is not treated with ionizing radiation.

3.5 BSE/TSE declaration:

The used ingredients for citric acid powder are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.

3.6 Residual Solvents:

For the manufacturing of Citric acid powder, no solvents are used.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept at a relative humidity of 50% and at a temperature range of 10-30°C in a well-ventilated place. Temperatures above 40°C should be avoided in order to prevent caking.
Shelf life	60 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Eye Irritation, Category 2
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5.3 Labeling, directions for use:

5.3.1 Disclaimer:

These labeling directions are not required for packaging with a content of 125ml or less.

5.3.2 Hazards identification:

Hazard pictogram	 GHS07
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Signal Word	Warning
Hazard Statements	H319: Causes serious eye irritation.

5.3.3 Safety Recommendation:

Prevention	P264: Wash hands thoroughly after handling. P280: Wear protective gloves/protective clothing/eye protection/face protection.
Response	P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P337+P313: If eye irritation persists: Get medical advice/attention.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Citric acid powder is used as an acidulant, flavour enhancer and sequestering agent in processed food and beverages, and as a synergist in antioxidant mixtures.

Dosage:	Product/Applications	Purpose	Amount
	Soft Drinks/ Beverages	-Flavour enhancer -pH control agent	0,1% to 0,5%
	Food (conserved fruits/vegetables, jam/jellies, desserts, processed cheese)	-enhance flavor of fruits -preserve flavor, appearance and consistency -pH adjustment for optimal gelling -stabilize emulsions -improve microbiological stability.	0,05% to 0,4%
	Cleaning coffee machines or water cookers	Descaling	50 grams on 1 litre water

6.2 Dictionary

NL	The Netherlands	Citroenzuurpoeder
GB	Great Britain (UK)	Citric acid (citric acid anhydrous)
DE	Germany	Citronensäure
FR	France	Acide citrique
ES	Spain	Ácido cítrico
PT	Portugal	Ácido cítrico
IT	Italy	Acido citrico
DK	Denmark	Citronsyre
NO	Norway	Sitronsyre

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SE	Sweden	Citronsyra
FI	Finland	Sitruunahappo
IS	Iceland	Sítrónusýra
CZ	Czech Republic	Kyselina citronová
SK	Slovak Republic	kyselina citrónová
HU	Hungary	Citromsav
HR	Croatia (Hrvatska)	Limunska kiselina
GR	Greece	Κιτρικό οξύ
SI	Slovenia	Citronska kislina
PL	Poland	Kwas cytrynowy
RO	Romania	Acid citric
BG	Bulgaria	Лимонена киселина
RU	Russian Federation	Лимонная кислота
TR	Turkey	Sitrik asit

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.