

PRODUCT SPECIFICATION

DATE OF ISSUE
04-07-2025

CITRIC ACID POWDER (E330)

PRODUCT
CODE: 03

**NATUURLIJK
NATUURLIJK**
special food ingredients

T240924M280425A240924

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Citric acid powder, anhydrous		
Product code	03		
Product number	Content	EAN	Packaging
1547	60g	8718309830410	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1548	150g	8718309830427	
1510	700g	8718309830120	
1537	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	HS code (customs)	2918 14 00
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, strong acid	
Molecular mass		192,12g/mol	

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Loss on Drying	Wt%	max. 0,2	KF (Karl Fischer)
Colour		98,0-100,0%	500 g/L, T at 405nm, 1 cm
Sulphated ash / Residue on ignition		meets FCC requirements NMT 0.05% on 4g)	
Assay	%	99.80 - 100.20	(calculated by water content)
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	%	max. 5,0	
Through 75 µm	%	min. 65,0	

2.2 Microbiological data

Total plate count	Cfu/g	Not relevant due to high acidity.
Moulds	Cfu/g	
Yeasts	Cfu/g	
E Coli	/10g	
Salmonella	/25g	

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	
Chloride (Cl)	ppm	< 5	
Heavy metals	ppm	< 1	
Sulphate (SO ₄)	ppm	< 30	
Aluminium (Al)	ppm	< 0,2	

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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
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗

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Sesame seeds and products thereof	X
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X
Celery and products thereof	X
Peanuts and products thereof	X
Mustard and products thereof	X
Fish and products thereof	X
Molluscs and products thereof	X
Soy and products thereof	X
Crustacea and products thereof	X

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.

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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
Specific target organ toxicity (Respiratory system) -
single exposure, category 3

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	
Signal Word	GHS07 Warning
Hazard Statements	H319: Causes serious eye irritation. H335: May cause respiratory irritation.
Supplemental information on the label :	Contains citric acid

5.3.3 Safety Recommendation:

Prevention	P261: Avoid breathing dust. P280: Wear protective gloves/protective clothing/eye protection/face protection.
Response	P304+P340+P312: IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a POISON CENTER or doctor/physician if you feel unwell. 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.
Storage	P403+P233: Store in a well-ventilated place. Keep container tightly closed.
Disposal	P501: Dispose of contents/packaging to an approved waste disposal company.

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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Citric acid powder is used as a food acid, acidity regulator, flavoring, and antioxidant in foods and beverages.

Flavoring: It acts as a food acid and enhances the perceived sweetness.

Antioxidant: In diluted solution, citric acid reduces discoloration and spoilage of cut fruits, vegetables, and shellfish. It helps prevent rancidity in fats and aids in degumming vegetable oils.

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
SE	Sweden	Citronsyra
FI	Finland	Sitruunahappo
IS	Iceland	Sítrónusýra
CZ	Czech Republic	Kyselina citronová
SK	Slovak Republic	kyselina citrónová
HU	Hungary	Citromsav

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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.