

Ameera Consultancy



Sample Copy to Boost You on Another Way

Name of Material	:	Acid - Citric Acid - Anhydrous [E 330]
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date		NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	ŀ	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results	
01	Physical appearance	Colorless crystals or white, crystalline		
01	Thysical appearance	powder.		
02 Sol	Solubility	Very soluble in water; freely soluble in		
	Solubility	ethanol (96%); sparingly soluble in ether		
03	Identification	Must be comply to BP		
04	Clarity and color of solution	Solution is clear		
05	Water	Not more than 1.0 % w/w		
06	Assay	99.50 % – 101.0 %		
	(Calculated as Anhydrous)			
07	Defects Free	Free from dust. Free from foreign matter.		
	Defects free	Free from abnormal color and flavor.		

Remarks	C	0	n	S	u		+	a	n	C	٧	
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Decision			Accepted				Rejected					
	ested E	 Bv				ked By				pproved		



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Other Related Information

Name of Material	Acid - Citric Acid - Anhydrous [E 330]					
Others Name	NA					
Chemical Composition	O OH O HO OH					
Molar Mass	192.123 gm/mol [anhydrous] 210.14 gm/mol [monohydrate]					
Density	1.665 gm/cm3 [anhydrous] 1.542 gm/cm3 [monohydrate]					
Melting Point	156 C					
Boiling Point	310 C					
Others Information	 Citric acid is a natural occurring fruit acid. Produced commercially by microbial fermentation of carbohydrate substrate. Citric acid is the most widely used organic acid. Citric acid anhydrous occurs as colorless crystals or as white, crystalline powder with a strongly acidic taste. It is very soluble in water. Freely soluble in ethanol [96%]. Sparingly soluble in ether. Citric acid anhydrous is non-toxic and it has a low reactivity. It keeps chemical stability if stored at ambient temperatures. Citric acid anhydrous is fully biodegradable and can be disposed with regular wastage handling method. 					
Function in Food Process	 Citric acid is a pH controlling agent in foods, beverages. Citric acid also used in pharmaceuticals and technical applications, personal care, cleaners and detergents, feed and pet food, API and excipients. PHadjusting agent Used as a preservative Prevent metal induced oxidation of flavor Compounds. Aroma improver. 					