

Archer Daniels Midland Company Corn Business Unit

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Citric Acid Anhydrous, Fine Granular USP-NF/FCC (Excipient/Food Use Only) (Product Code: 020420)

Product Information

Citric acid anhydrous is widely used in the food, beverage, and pharmaceutical industries to impart a clean, refreshing tartness. Its prime use is as an acidulant, but it is also used as a sequestrant of metal ions to give protection from the development of off-flavors and off-odors in certain foodstuffs. A major industrial use of citric acid is in the manufacture of ecologically compatible detergents. It is also used in chemical cleaning, concrete admixtures, plasticizers, and a range of other applications.

| General Characteristics | | Labeling | |
|-------------------------------|--|--|------------|
| Formula | C ₆ H ₈ O ₇ (M.W.=192.13) | Citric Acid Anhydrous | |
| Appearance | White, fine, translucent crystals | | |
| Odor | None | Identification | |
| Taste | Tart | CAS Number: 77-92-9 | |
| Solubility (g/100 ml at 25°C) | 162 in Water | EINECS: 201-069-1 | |
| | 59.1 in Alcohol | | |
| Standard Specifications | | Regulatory Data | |
| Identification | Meets USP-NF/FCC | Country of Origin: United States | |
| Clarity of Solution | Meets USP-NF | GRAS Affirmation 21 CFR 184.1033 | |
| Color of Solution | Meets USP-NF | | |
| Assay (anhydrous basis) | 99.5 to 100.5% | Granulation (ADM) | |
| Water | Maximum 0.5% | On 30 USS Mesh | 3% maximum |
| Residue on ignition | Maximum 0.05% | Through 100 USS Mesh | 5% maximum |
| Limit of Oxalic Acid | Maximum 0.036% | | |
| Sulfate | Maximum 0.015% | Lot Numbering Info | |
| Heavy Metals (as lead) | Maximum 5.0 ppm | SYMMDDB (Ex: S508261= 8-26-2015) | |
| Lead | Maximum 0.5 ppm | S=Manufacturing location (Southport, NC) | |
| Readily Carbonizable | Not darker than matching fluid K | Y= last digit of year | |
| Substances | | MM= month | |
| Oxalate | Passes test | DD= day of month | |
| | | B= packaging bin number | |

Storage and Shelf Life

Citric Acid Anhydrous should be stored below 75°F and 55% relative humidity inside a tightly sealed container. The shelf life or "best by" date is 3 years. Retesting of the product is recommended after 3 years.

Availability

ECHNICAL DATA & INFORMATION

ADM Citric Acid Anhydrous Fine Granular is available in 50 lb. bags, 25 kg bags, 250 lb. drums, 1000 kg and 2000 lb. tote quantities. Bulk quantities contain food grade desiccant bags within liner.

Regulatory Status

This Food Additive complies with all the compendial requirements of the U.S. Pharmacopeia, Food Chemical Codex, Code of Federal Regulations, European Pharmacopoeia, British Pharmacopoeia, Japanese Pharmacopeia, and W.H.O. / F.A.O. Food Additive Specification.

 Date Approved
 Version
 Document #

 2017-09-05
 3.0
 CBU.TS.SPEC.020420

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Allergen Information

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the processing areas. Sulfur dioxide, which is considered a sensitizer, can be used in the manufacture of this product, but residual levels will not exceed 10 ppm.

- cereals containing gluten
- peanuts and peanut products
- soybean and soy products
- tree nuts

Ca

- milk and dairy products
- wheat and wheat products

- crustaceans, mollusks and their products
- egg and egg products
- fish and fish products
- other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

Nutrition Information (per 100g product)

| | • | | |
|----------------------------|----------|--|-----------------------|
| Nutrient: | | Other Essential Vitamins and Minerals: | |
| Total Calories | 247 Kcal | Thiamine | 0 mg |
| alories from Saturated Fat | 0 Kcal | Riboflavin | 0 mg |
| Total Fat | 0 g | Niacin | 0 mg |
| Saturated Fat | 0 g | Vitamin D | 0 mg |
| Trans Fat | 0 g | Vitamin E | 0 mg alpha-tocopherol |
| Polyunsaturated Fat | 0 g | Vitamin B ₆ | 0 mg |
| Monounsaturated Fat | 0 g | Folic Acid | 0 μg DFE |
| Cholesterol | 0 mg | Vitamin B ₁₂ | 0 μg |
| Total Carbohydrates | 99.45 g | Vitamin A | 0 μg RAE |
| Total Sugars | 0 g | Vitamin C | 0 mg |
| Sugar Alcohols | 0 g | | |
| Other Carbohydrates | 0 g | | |
| Dietary Fiber | 0 g | | |
| Soluble Fiber | 0 g | | |
| Insoluble Fiber | 0 g | | |
| Protein | 0 g | | |
| Calcium | 0.2 mg | | |
| Iron | <0.01 mg | | |
| Sodium | 0.3 mg | | |
| Potassium | 0.3 mg | | |
| Moisture | 0.5 g | | |

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.

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