

Forniture per l'industria alimentare e per l'agricoltura dal 1950

Product Data Sheet Citric Acid Monohydrate

Version:	Issue date 01/02/2019	Supersides versions:
PDS Citric Acid Monohydrate version 06		01/10/2015
Reason for issue:		PDS A501110
Adaptation to update of the latest pharmacopoeia and regulations		

Appearance

Citric Acid Monohydrate consists of colourless crystals or a white, granular to fine powder, practically odourless, with a strong acid taste.

Product Identification

Chemical name: 2-hydroxy-1,2,3-propanetricarboxylic acid monohydrate

Synonyms: citric acid monohydrate

CAS No.:	5949-29-1	
EINECS No.:	201-069-1	CH ₂ — COOH
E No:	E330	I
INCI name:	Citric Acid	НО—С—СООН
Emprirical Formula:	$C_6H_8O_7H_2O$	I
Molecular mass:	210.14 g/mol	CH_2 — $COOH - H_2O$

Specifications

Odour	odourless	Barlum	< 1 ppm
Identification	Meets requirements	Copper	< 1 ppm
Water (K.Fischer)	8.10-8.70%	Zinc	< 1 ppm
Extraneous matter	Passes test	Iron	< 1 ppm
Colour (500 g/L, T at 405 nm, 1 cm)	Min 98%	Calcium	< 10 ppm
Appearance of solution	Meets EP requirements (visual test)	Magnesium	< 1 ppm
Clarity of solution	Meets USP requirements (colour:%T)	Aluminium	< 0,2 ppm
Colour of solution	Meets USP requirements (colour:%T)	Chlorides	< 5 ppm
Readly carbonizable substances RCS	Meets requirements	Sulphates	< 30 ppm
Heavy metals (sum: Cd, Cr, Pb, Hg, Zn, NI)	< 1 ppm	Oxalates/oxalic acid	< 10 ppm
Arsenic	< 1 ppm	Sulphade ash/ Residue on Ignition	Meets FCC requirements (NMT 0,05% on 4g)
Lead	< 0,5 ppm	Assay	99,80-100,5%
Mercury	< 1 ppm	Tridodecyclamine	Not applicable



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Fineness (ISO standard sieves) / MESH	Product Code	
Fine Granular On No. 20 (850 μm) max 5 %	Tecnolatte code A501110	
Through No. 100 (100 μm) max 5 %		

Solubility

Citric Acid Monohydrate is very soluble in water, freely soluble in ethanol and sparingly soluble in either.

Stability and storage

Citric Acid Monohydrate may be stored for 36 months from the date of manufacture in the unopened original container. A relative humidity of 50% and a temperature range of 10-30°C are the most suitable conditions for storage.

Temperatures above 40°C and a relative humidity above 70% should be avoided in order to prevent caking, especially the Fine Granular form. The stocking of the Fine Granular form for long periods is no recommended

Stability tests have shown that Citric Acid Monohydrate is chemically stable for a least five years in tightly closed containers under proper storage conditions.

Uses

- As an acidulant, flavor enhancer and sequestering agent in food applications and beverages, and as a synergist in antioxidant mixtures.
- For cosmetics and personal care products.
- For pharmaceutical preparations, especially effervescent tablets.
- This product is not intended for use in the manufacture of sterile drug products. The purchaser assumes all responsibility for additional processing, testing, labelling and registration required for such use.

Compendial Compliance

Citric Acid Monohydrate meets all requirements of the USP, FCC, Ph, Eur, and JP and the Commission regulation (EC) No 231/2012 when tested according to these compendia.

Citric Acid Monohydrate is classified as a GRAS (Generally Recognized As Safe) substance following the US Food and Drug Administration (FDA)

Safety

This product is safe for the intended use. Avoid inhalation of dust, contact with eyes and prolonged contact with skin by applying suitable protective measures and personal hygiene.

For a ful safety information and necessary precautions, please refer to the respective Material safety Data Sheet.

Legal notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. If does not relieve you from carrying out your own precautions and tests. We do no assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

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