

Product Specification

Citric Acid

General Information	
Products name	Citric Acid
INCI	Citric acid
Cas No	77-92-9
Appearance	Fine white powder, odorless
PH Value	PH 2.2 (0.1% solution)
Solubility	Water-soluble
Manufacture	Cultures of the mold <i>Aspergillus niger</i> are fed on a glucose-containing medium like molasses or hydrolyzed corn starch. After the mold is filtered out of the resulting solution, citric acid is isolated by precipitating it with calcium hydroxide to yield calcium citrate salt, from which citric acid is regenerated by treatment with sulfuric acid.
Standard	GMP, Kosher, HALAL, ISO9001, HACCP
ADDITIONAL INFORMATION	
Product Description	Inherently natural as it occurs in citric fruits, produced by fermentation of carbohydrates
Benefits	Acidulant (useful to adjust pH of products to make them more acid / less alkaline)Chelating effect (neutralizes minerals to enhance activity of antioxidants & preservatives) Buffering effect (helps to maintain pH between 2.5-6.5 & stabilizes active ingredients)At high concentration shows typical AHA properties (moisturizing, peeling, smoothing, anti-wrinkle effects).
Applications	Creams, lotions, shampoos, shower gels, bath bombs/fizzes (combined with sodium bicarbonate).
USE	For safe use do not use at >10% or at pH <3.5. Can be added to formulas as is. External use only.
Packaging	25kg / drum; 5kg / PE-bag; 1kg / PE-bag Inner-Packaging filled in PE-bag, filled in second PE bag PE Bags:food grade
Shelf life	2 years when properly stored Store at room temperature or lower, keep tightly closed, protect from light, humidity and insects