CITRIC ACID MONOHYDRATE

Food

General features

Organic compound produced through industrial-scale fermentations using *Aspergillus niger*, a genus of fungi in the family *Trichocomaceae*. It is used in a great many areas of the food industry as an acidity regulator.
Citric acid has the characteristics of a medium-strong acid with high water solubility and buffering capacity.
Citric acid is a key ingredient in multiple food products. In addition to its main role as an acidity regulator, it has several other important applications. It is used as an emulsifier, helping to stabilize and improve the texture of various preparations. In addition, it acts as an effective anticrystallizer of sugar in the process of making caramel.
This compound is widely used as an additive in a wide range of products, including soft drinks, confectionery, jellies, and jams.

Composition

Citric acid monohydrate Food Grade 100%

Dosage

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

How to use

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

Packaging and storage

1 kg bag. 25 kg bag.
Store in a cool, dry place.
Hygroscopic product.
It is recommended to carefully reseal the package in case of only partial use.

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