



# Ascorbic Acid

## Other Names

L-ASCORBIC ACID; VITAMIN C

## Description

A dietary factor which must be present in the diet of man to prevent scurvy. It cures scurvy and increases resistance to infection. Ascorbic acid presumably acts as an oxidation-reduction catalyst in the cell. It is readily oxidized; citrus juices should not be exposed to air for more than a few minutes before use.

## Properties

- commercial sources: synthetic product made by fermentation of sorbitol
- food source: acerola (West Indian cherry)/ citrus fruits/tomatoes/potatoes/green leafy vegetables
- stable in air when dry
- insoluble in ether / chloroform / benzene / petroleum ether / oils and fats
- slightly soluble in alcohol
- soluble in water
- mp 192C
- White crystals (plates or needles)
- units: one international unit is equivalent to 0.05 milligram of l-ascorbic acid

## Directions for use

Nutrition, color fixing, flavoring and preservative in meats and other foods, oxidant in bread doughs, abscission of citrus fruit in harvesting, reducing agent in analytical chemistry. The iron, calcium and sodium salts are available for biochemical research.

## Hazard Warning

See MSDS

## Dosage

None

## Packaging

25 kg carton

