



# Citric Acid

## Other Names

2-hydroxy-1,2,3-propanetricarboxylic acid

## Description

Occurrence: In living cells, both animal and plant. Derivation: By mold fermentation of carbohydrates, including deep fermentation, from lemon, lime, pineapple juice, molasses.

## Properties

- USP
- Anhydrous
- FCC.

## Directions for use

Preparation of citrates, flavoring extracts, confections, soft drinks, effervescent salts, acidifier, dispersing agent, medicines, acidulant and antioxidant in foods (for details see regulations of Meat Inspection Division of USDA), sequestering agent, water-conditioning agent and detergent builder, cleaning and polishing stainless steel and other metals, alkyd resins, mordant, removal of sulfur dioxide from smelter waste gases, abscission of citrus fruit in harvesting, cultured dairy products.

## Hazard Warning

See MSDS

## Dosage

None

## Packaging

50-lb bag