

Citric Acid Monohydrate

Food-grade acidulant

Product Description

Food-grade Citric Acid Monohydrate is used as an acidulant, preservative and flavour enhancer in beverages, confectionery and food products.

Certificate of Analysis

HSN Code: 2918.14

CAS Number: 5949-29-1

Classification: Food Grade Excipient — Acidu

Parameter	Specification	Test Method
Appearance	White crystalline granules or powder	Visual
Assay	99.5–100.5%	Titration
Identification	Conforms to reference standard	IR
Water Content	7.5–8.8%	Karl Fischer
Sulphate	"d 1 5 0 p p m	Turbidimetry
Oxalate	"d 1 0 0 p p m	Precipitation test
Sulphated Ash	"d 0 . 0 5 %	USP <281>
Heavy Metals	"d 5 p p m	USP <231>

Physical Properties

Appearance: White crystalline granules or powder

Molecular Formula: $C_6H_8O_7 \cdot H_2O$

Molecular Weight: 210.14 g/mol

Solubility: Very soluble in water; freely soluble in ethanol

Melting Point: 153–159°C (anhydrous equivalent on drying)

Packing: 25 kg HDPE bags; 50 kg bags available

Storage: Store in a cool, dry, well-ventilated area. Below 25°C.

Safety & Handling

PPE: Gloves, safety goggles, dust mask, lab coat

Hazards:

- Acidic — irritating to eyes at high concentrations
- Dust may cause respiratory irritation