

## Anhydrous Citric Acid

The dominant use of citric acid in food is as a preservative in foods and beverages and as a flavoring, especially in soft drinks and sweets. Citric acid is an excellent chelating agent that binds metals making them soluble. Used to remove and discourage lime buildup in boilers and evaporators. Citric acid is used as an acidulant in creams, gels and liquids.



### SPECIFICATIONS

PARAMETER	VALUE
Concentration	99.5 % MIN
Humidity	0.5 % MAX
Iron (Fe)	50.0 ppm MAX
Sulfates (SO )	150.0 ppm MAX
Chloride	50.0 ppm MAX
Heavy metals (Pb)	5.0 ppm MAX
Aluminum	0.2 ppm MAX
Calcination residues	0.05 % MAX
Arsenic	1.0 ppm MAX
Appearance	White powder / granular solid

For more details consult our SDS at [www.qpima.com](http://www.qpima.com)



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