

CITRIC ACID ANH 12-40M FO

Product code: MS11468

Date of issue: 12/07/10

Replaces: 13/06/08

FORMULA : $C_6H_8O_7$

(CAS : 77-92-9 / EINECS : 201-069-1)

Suitable for applications in the food industry.

COMPOSITION

Assay : 99,5 – 100,5 %

Water : max. 0,5 %

PHYSICAL PROPERTIESVisual aspect : White crystalline powder,
colourless crystals or granules

Identification & Solubility : Passes test

Clarity & Colour of solution : Passes test

Readily carbonisable substances : Passes test

CHEMICAL ANALYSIS

Barium : Passes test

Calcium : Passes test

Iron : max. 50 ppm

Arsenic : max. 3 ppm

Heavy metals (as Pb) : max. 10 ppm

Oxalic acid : max. 350 ppm

Chloride : max. 50 ppm

Sulphates ash : max. 0,05 %

Sulphate : max. 150 ppm

Organic Volatile Impurities : Passes test

Nickel : max. 1 ppm

Cobalt : max. 1 ppm

Mercury : max. 1 ppm

Lead : max. 1 ppm

Chrome : max. 1 ppm

MICROBIOLOGICAL ANALYSIS

Total plate count : max. 1000 cfu/g

Coliform bacteria : max. 30 cfu/g

Yeasts : max. 100 cfu/g

Moulds : max. 100 cfu/g

Samonella spp. : Absent

Shigellosis : Absent

Staphylococcus aureus : Absent

PACKING

Can be obtained in bags (25 kg). Other packages are available on request.

SHELF LIFE/STORAGE CONDITIONS

Store in a cool, dry and well ventilated area. Shelf life: 2 years

SAFETY REGULATION

Complete material safety data sheet available on request.

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NUTRITIONAL COMPOSITION (per 100 g)

Energy value	300 kCal	Organic acid	99,5 g
Carbohydrates	0 g	Water	0,5 %
- sugars	g	Barium (Ba)	mg
- polyols	g	Calcium (Ca)	mg
- starches	g	Chlorine (Cl)	mg
Fat	0 g	Phosphorous (P)	mg
- saturated	g	Iron (Fe)	mg
- mono-unsaturated	g	Iodine (J)	mg
- poly-unsaturated	g	Potassium (K)	mg
- cholesterol	mg	Sodium (Na)	0,05 mg
Protein	0 g	Magnesium (Mg)	mg
Fibres	0 g	Zinc (Zn)	mg

ALLERGENS (see ALBA-allergen list) (X = present)

(see also Directive 2000/13/EC, with amendments 2003/89/EC, 2006/142/EC and 2007/68/EC)

Cacao	<input type="checkbox"/>	Eggs	<input type="checkbox"/>
Barley (*)	<input type="checkbox"/>	Glutamate	<input type="checkbox"/>
Gluten	<input type="checkbox"/>	Oat	<input type="checkbox"/>
Kamut	<input type="checkbox"/>	Chicken	<input type="checkbox"/>
Milk protein	<input type="checkbox"/>	Coriander	<input type="checkbox"/>
Lactose	<input type="checkbox"/>	Lupin	<input type="checkbox"/>
Maize	<input type="checkbox"/>	Milk (*)	<input type="checkbox"/>
Mustard	<input type="checkbox"/>	Nuts (oil) (*)	<input type="checkbox"/>
Pulses	<input type="checkbox"/>	Peanuts (oil)	<input type="checkbox"/>
Rye	<input type="checkbox"/>	Beef	<input type="checkbox"/>
Crustaceans and Shellfish	<input type="checkbox"/>	Celery	<input type="checkbox"/>
Sesame (oil, seeds)	<input type="checkbox"/>	Soy (beans, protein, lecithin)	<input type="checkbox"/>
Spelt	<input type="checkbox"/>	Sulphite (> 10 mg SO ₂ / kg)	<input type="checkbox"/>
Wheat (*)	<input type="checkbox"/>	Pork	<input type="checkbox"/>
Fish (*)	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>
Carrot	<input type="checkbox"/>	Sulphur dioxide (> 10 mg SO ₂ / kg)	<input type="checkbox"/>

(*) Exceptions : see Directive 2007/68/EC

Product suitable for following diets

Vegetarian	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>
Vegan	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>
Halal	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>
Kosher	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>
Celiac disease sensitive	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>
Lactose intolerant	yes <input checked="" type="checkbox"/> / no <input type="checkbox"/>

CITRIC ACID ANH 12-40M FO**QUALITY MANAGEMENT SYSTEM****Supplier**

Brenntag Nederland BV
Donker Duyvisweg 44
3316BM Dordrecht
www.brenntag.nl

Producer

Several approved producers

Quality management system following:

- ☒ ISO 9001:2000
- ☒ HACCP
- ☒ GMP+ animal feed (PDV)

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REGULATORY INFORMATION

CITRIC ACID ANH 12-40M FO complies with:

- BP2003, E330
- EC Directive 2008/84/EC on food additives other than colors and sweeteners (See E330: Citric acid)
- EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs

The production plant complies with:

- EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry

BSE/TSE-STATEMENT

The used ingredients for CITRIC ACID ANH 12-40M FO are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.

GMO-STATEMENT

CITRIC ACID ANH 12-40M FO does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

CITRIC ACID ANH 12-40M FO is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

IONIZATION

CITRIC ACID ANH 12-40M FO is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC).