

#### Technical Department

KENT FOODS Ltd, Albex House, Westpoint Business Park, 1 Marchfield Drive, Paisley, PA3 2RB T: 0044 [0]141 882 9999 E: technical@kentfoods.co.uk

www.kentfoods.co.uk

Product	Citric Acid Monohydrate					
E-No.	330					
Art. No.	11406					
Chemical formula	$C_6H_8O_7H_2O$					
Definition	Citric acid is produced from lemon or pineapple juice, by fermentation of carbohydrate solutions or another suitable media using <i>Candida</i> spp. Or non-toxicogenic strains of <i>Aspergillus niger</i>					
Application	antioxidant					
Origin	China					

# **Specification parameters**

iption

Solubility

Appearence white crystalline powder
Odour and taste odourless, strongly acid taste

Chemical / physical data

identification Passes test
Appearance of solution Passes test
Assay % (on dried basis) approx. 99.5-100.5

very soluble in water, freely soluble in ethanol, soluble in ether

Water content % (Karl Fischer method) max. 8.8 Sulphated ash % (after calcination at 800 °C max. 0.05 + 25 °C

± 25 °C

Readily Carbonisable Substances

Passes test

Sulfate ppm

max

150

Oxalates ppm (expressed as oxalic acid, after max.
drying)

Aluminium ppm

max

0.2

Aluminium ppmmax0.2Heavy metals ppmmax.10.0Arsenic ppmmax.1.0Lead ppmmax.0.5Mercury ppmmax.1.0Bacterial Endotoxins IU/mgmax0.5

Packing Paper bags with PE inner liner at 25 kg
Shelf life 3 years after manufacturing date

Storage Under cold and dry conditions, sealed packaging

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition.

.All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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1. Ingredients with allergenic potential acc. to Regulation (EU) No. 1169/2011

## **Declaration of the allergenic potential component**

Citric Acid		contained or added			used in the production site, during transport, in the warehouse			cross- contamination	
		no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
1.1	Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof				$\boxtimes$				
1.2 1.3 1.4 1.5 1.6	Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Vilk and products thereof (including Lactose)								
1.8 \$	Cactose) Shell fruits and products thereof: nuts i. e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof								
1.10 1.11	Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg								
	or 10 mg/litre expressed as SO2 Lupin and products thereof Molluscs and products thereof Other ingredients	⊠ ⊠ no	□ □ yes	if yes, specify name	⊠ ⊠ no	□ □ yes	if yes, specify name	⊠ ⊠ no	□ □ Yes
2.1	Seeds and their products, i.e. rapeseed, cottonseed, poppy and sunflower seed								
2.2	Other shell fruits i.e. nuts, not mentioned under 1.5. and 1.8.	$\boxtimes$			$\boxtimes$			$\boxtimes$	
2.3 2.4 2.5 2.6 2.7 2.8	Natural vanilla Artificial vanillin Contains a source of phenylalanine Food colours Flavours Additives			E-330					



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#### **NON-GMO Statement**

We herewith confirm, that is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

### **Packaging Statement**

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.