

CITRIC ACID
MONOHYDRATED
E 330

GENERAL CHARACTERISTICS

Physical aspects	Colorless crystals or white crystalline powder
Organoleptic aspects	Strong acid taste Free from smell
Origin	Citric acid is obtained by a fermentation process with the microorganism <i>Aspergillus Niger</i> to convert carbohydrates into acid
Chemical status	2-hydroxy-1,2,3-propanetri-carboxylic acid monohydrated Chemical formula : $C_6H_8O_7 \cdot H_2O$ Molecular mass : 210,14 g/mol

DESCRIPTION

Functionality / Properties	<ul style="list-style-type: none"> ➤ Very soluble in water (gives a clear solution), easily soluble in 96% alcohol and ethanol, soluble in ether ➤ Helps control the Aw value ➤ Has an anti oxidant effect together with other products ➤ Fast assimilation ➤ Low hazardous product ➤ Used in baking powders in place of tartaric acid
Use	<ul style="list-style-type: none"> ➤ Gives a fresh feeling and an acidic taste to still or sparkling drinks ➤ To use for powdered drink mixes ➤ Powdered drinks ➤ Acidifier: pH corrective for production of candies, fruits jellies...

RECIPE

Jam : adapted to most fruits

Ingredients	<ul style="list-style-type: none"> ➤ 500 g of fruits ➤ 550 g of sugar ➤ 3 g of Pectin Extra slow set ➤ 3 g of citric acid solution
Realization	<ul style="list-style-type: none"> ➤ Premix pectin with one part of sugar (about 50g) ➤ Dust the premix et mix with fruits ➤ Heat to at least 85°C ➤ Add sugar and mix ➤ Continue cooking to get wanted dry extract (usually 55°Brix) ➤ Add citric acid solution if required



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.066
Version 5
MàJ: 12/02/2024
Page 1 sur 5

INSTRUCTIONS OF USE

APPLICATIONS	RECOMMENDED DOSAGE
Dehydrated potatoes in flakes	100 to 200 mg/Kg
Industrial egg preparation (eggs and egg whites), pineapple juice natural or concentrated, fractionated fats and oils and reduced fat margarines	1 to 3 g/Kg
Pear, peach or apple nectars or a mix of these nectars, decoration, toppings and glazings for baked items, confectionery. Cereals products cooked by extrusion. Pâtés with garlic, shallots and onions. Spreads and reduced fat dairy spread specialties, confectionery, chewing gum, jams, gellies, marmalades, chestnut creams and purees and other nuts, candied fruits or flower petals, fruit preparation.	2 to 5 g/Kg
Flavoured alcoholic drinks made from grapes or apples, boiled eggs in brine	3 to 6 g/Kg
Ice cream and sorbets, preparation for ice creams and sorbets	5 to 10 g/Kg
Powdered milk preparation for pastry creams, melted concentrated butter	30 to 50 g/Kg

REGULATORY LIMITS

CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.1.2 Peeled, cut and shredded fruit and vegetables – Only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes 04.1.3 Frozen fruit and vegetables 04.2.3 Canned or bottled fruit and vegetables 04.2.4.2 Compote, excluding products covered by category 16 Desserts 04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	Quantum Satis



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.066
Version 5
MàJ: 12/02/2024
Page 2 sur 5

05 Confectionery		
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar – As glazing agent only 05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4		Quantum Satis (Group I – Additives)
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC		5 000 mg/kg
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC – Only milk chocolate		10 000 mg/kg
07 Bakery wares		
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares		Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		Quantum Satis (Group I - Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS

Physico-chemical specifications

Titration	99.7 – 100.3
Calcination residues	Max. 0.05%
Sulphur ashes	Max. 0.05% *
Oxalic acid (C₂H₂O₄, H₂O)	Max. 100 ppm *
pH (5%)	About 1.85
Density	600 – 900 kg/m ³
Loss on dry	Max. 8,8 % *

Heavy metals

Mercury	Max. 1 ppm
Lead	Max. 0.5 ppm
Arsenic	Max. 1 ppm

* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.066
Version 5
Màj: 12/02/2024
Page 3 sur 5

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	275 Kcal / 1190 KJ
Lipids	0 g
- Saturated Fatty Acids	0 g
Carbohydrates	0 g
- Sugars	0 g
Fibers	0 g
Proteins	0 g
Sodium	0.1 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.066
Version 5
MàJ: 12/02/2024
Page 4 sur 5

REGULATORY DATA

GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	5949-29-1 / 201-069-1
Safety Data Sheet	Safety Data Sheet available on request.

DIET

	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegans	X	
Vegetarians	X	

PACKAGING/STORAGE

Packaging	150 g or 1 Kg plastic tin net – 25 Kg bag
Storage conditions	Avoid storage at temperature above 30°C and/or in humidity conditions above 70 %
Shelf life	3 years minimum in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10107 1 Kg ⇒ 106A 25 Kg ⇒ 107F

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.066
Version 5
MàJ: 12/02/2024
Page 5 sur 5