technical

Tripotassium Citrate Monohydrate

Product Information

Cargill Tripotassium Citrate is manufactured by neutralizing citric acid derived from a submerged fermentation process. Cargill Tripotassium Citrate is produced in accordance with current Good Manufacturing Practices (GMP's) under a comprehensive HACCP (Hazard Analysis and Critical Control Points) program.

Tripotassium citrate monohydrate is considered "GRAS" (Generally Recognized As Safe) by the United States Food and Drug Administration without restriction as to the quantity of use within good manufacturing practice. Cargill Tripotassium Citrate is manufactured to meet the monograph specifications of the Food Chemicals Codex and the United States Pharmacopoeia and is certified Kosher Pareve, Kosher for Passover, and Halal.

Cargill Tripotassium Citrate is available as translucent white crystals and has a saline taste. Water of crystallization constitutes approximately 5.5% by weight of the monohydrate form.

Tripotassium Citrate Monohydrate

Molecular Formula Molecular Weight CAS Number E-NR EINECS $C_6H_5O_7K_3 \bullet H_2O$ 324.41 6100-05-6 E 332 21-27-555

Product Specifications

Assay (%)99.0Moisture (%)3.0 -IdentificationPositiAlkalinityPassHeavy Metals (as Pb)Not mTartratePassResidual SolventsPass

99.0 – 100.5 (anhydrous basis) 3.0 – 6.0 Positive for potassium and citrate Passes USP and FCC tests Not more than 10mg/kg Passes USP test Passes USP test

Particle Size Distribution

Granular Max. 2% on U.S. No. 16 sieve Max. 5% through U.S. No. 100 sieve

Bulk Densities Granular 65 (lbs/ft³)

Packaging

50 lb (22.7 Kg) Polyethylene-lined multiwall paper bags

Shelf Life and Storage

We recommend that product held for more than 5 years be reevaluated for fitness of use. Tripotassium Citrate Monohydrate is very hydroscopic and should be stored under conditions of low temperature and low humidity in airtight containers.

contact

Cargill Acidulants

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