



Citric Acid & Citrate Salts

NUTRITIONAL
SUPPLEMENTS

Stabilizing ingredients that accentuate the positives



LABEL-FRIENDLY



PLANT-BASED



**VEGAN/
VEGETARIAN**



GLUTEN-FREE



**NON-GMO
AVAILABLE†**

When health-minded consumers choose your product for its functional benefits, why include anything that could detract from its wellness positioning? Cargill nature-derived citric acid and its salts, sodium citrate and potassium citrate, are familiar ingredients that combine label-friendly acceptance with robust functionality.

Familiarity, functionality, stability

- **Label-friendly, cost-effective alternatives** to highly processed, chemical-sounding ingredients
- **Naturally occurring** in citrus fruits; produced sustainably via fermentation
- **Added functionality:** Shelf life, manage pH, mask bitterness, improve bioavailability*
- **Positive purchase influence:** Proprietary research consistently demonstrates citric acid's consumer appeal**

Reliable quality and supply

Cargill's well-established acidulant plants in Iowa and Brazil offer a reliable supply of high-quality citric acid ingredients, backed by best-in-class lead times and a steadfast reputation for product safety, consistency and traceability.

Positive net-purchase impact

Cargill's IngredientTracker™ research consistently finds that citric acid is one of the few acidulants with a long-term, positive net-purchase impact.**

+10%
net purchase
impact

+23%
net health
perception

80%
of U.S. consumers very/
somewhat familiar
with citric acid

CARGILL PRODUCTS

Key Properties	Functional Benefits (Vary by System)
Citric Acid <ul style="list-style-type: none"> Available in granular, fine-granular & powder; 50% liquid citric acid solution Odorless, with tart, acidic taste Translucent, slightly hygroscopic white crystals Melting temperature: 307°F 	<ul style="list-style-type: none"> Adds appealing, tart flavor; masks bitter tastes Preservative & antioxidant; may extend product shelf life Can offer favorable bioavailability
Sodium Citrate <ul style="list-style-type: none"> Available in granular & fine-granular Odorless, with slight saline taste Translucent, white crystals 	<ul style="list-style-type: none"> Effective buffer for pH management Sequestrant & emulsifying aid for improved product quality, stability Supports rehydration as a source of electrolytes
Potassium Citrate <ul style="list-style-type: none"> Available in granular crystals Odorless, with slight saline taste White, crystalline appearance Low sodium content 	<ul style="list-style-type: none"> Effective buffer for pH management Contributes additional mineral (potassium) to end product Preservative that may extend product shelf life Supports formulation of low-sodium products Supports rehydration as a source of electrolytes

APPLICATIONS



Health Supplements



Nutraceuticals



Specialized Nutrition



Sports Nutrition

Learn more & request a sample.

Contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

* Compared to alternative ingredients.

** Cargill IngredientTracker™ research, 2023.

† There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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