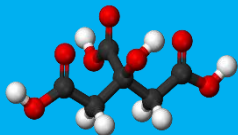


## Citric Acid



Is the dominant acid in orange juice, lemons and limes, It exists in either anhydrous or monohydrate forms which being widely used and environment-friendly acidulate. The acid is manufactured by a submerged fermentation process, using natural carbohydrates, such as sugar and dextrose as substrates.

Typically it is sold as a powder or as a fine granular crystal. Anhydrous citric acid is very soluble in water and has a pH of 2.3 for a 1% solution. It is relatively hygroscopic and has a strong acid tart flavor. It is used as an acidulated in fruit drinks and carbonated beverages at 0.25 to 0.4%. It is often used in combination with antioxidants in the processing of fresh frozen fruits to prevent discoloration.

### Main use of Citric acid:

- Imparts fine tangy flavor and sequesters heavy metal ions in soft drinks.
- Preserves flavor, appearance and consistency in canned fruits and vegetables.
- Enhances flavor of fruits, promotes sucrose inversion in candies.
- Acts as a synergist to antioxidants due to complexation of heavy metal ions.
- Helps to create the bubbling and fizzing effect in effervescent tablets.
- Used in various creams, ointments and shampoos.