



<b>CITRIC ACID POWDER</b>	PRODUCT SPECIFICATION	Product Code:	CITR001 (25KG) CITR001-1 (1KG) CITR001-JR (900g)
		Issue No:	4
		Change Notice No:	3
		Date Issued:	22/05/2025

#### Product Identification

Product Name	Citric Acid Powder
Country of Origin	Made in China or Vietnam.
Description	Citric Acid Anhydrous occurs as white crystalline powder or colourless granules. It is odourless and has a strong acid taste.
Intended Use	Raw material chemical, OR food additive OR processing aid used in food manufacturing
Ingredient List	Citric Acid (100%).

#### Personal Diet & Regulations

Allergens due to ingredient nature	Citric Acid Powder contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required.
GMO statement	Citric Acid Powder is a non GM product.
Halal accreditation	Citric Acid Powder is Halal suitable (validation means: Certified).
Kosher accreditation	Citric Acid Powder is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Citric Acid Powder is to meet and conform to all current food legislations.

#### Nutritional Information

Nutrient	Average quantity per 100g	Units
Energy	0	kJ
Protein	0	g
Fat	0	g
	0	g
Carbohydrate	0	g
	0	g
Sodium	0	mg

*Data from theoretical source (Information obtained from the supplier - AusNut).*

#### Organoleptic Specification(s)

Test / Parameter	Specification
Colour	White crystallised powder
Flavour / aroma	Typical of citric acid, acidic with no objectionable odours
Appearance	Free flowing powder

<b>Physical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Assay	99.5 - 100.5%
Particle size	30 - 100mesh

<b>Microbiological Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
N/A	

<b>Chemical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Moisture	max 0.2%
Sulphate	max 50ppm
Oxalate	max 50ppm

Packaging description:	Product shall be packed 3-ply kraft paper bag with PE liner (25kg) or in food grade aluminium pouch heat sealed (1kg) or in plastic jars heat sealed with lid (900g). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Number, Date Code
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25, 1, 900gkg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in cool dry place away from direct sunlight. Keep container tightly closed  If stored as advised, the shelf life in original, unopened packaging should be 36* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 22/05/2025
Authorised by: Liviu Gorgos	Signature:	Date: 22/05/2025