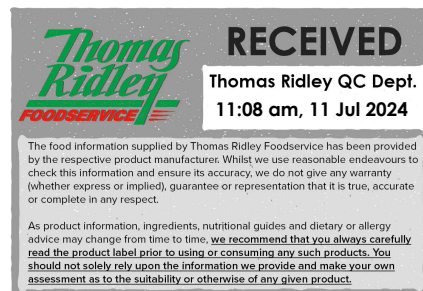




## CITRAS



### 1. GENERAL INFORMATION:

**Product code:** 511701009

**EAN (Product):** 8435261900035

**EAN (Box):** 8436569360729

Origin: Austria

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

### 2. DESCRIPTION:

**Citras** contains properties that reduce the acidity of foods. It's use allows spherical preparations to be made using extremely acidic ingredients. It dissolves easily and acts instantly.

### 3. INGREDIENTS:

Acidity regulator: Trisodium citrate (E-331(iii))

### 4. APPLICATION:

Using a whisk, dissolve in an aqueous medium.

Slightly deliquescent in moist air, freely soluble in water, practically insoluble in ethanol (96%).

It is usually used in the food industry to prevent darkening of cut fruits and vegetables.

Use in food products. Maximum dose in certain foods: 4 g/liter\*

It has the property to reduce the acidity on foods; reason why it uses makes possible the obtaining of "spherics" preparations with ingredients of excessive acidity. Quick dissolution and instant action.

For use directions, receipts and applications see web page: [www.albertyferranadria.com](http://www.albertyferranadria.com)

\*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

### 5. SHELF LIFE:

24 months from date of production. If stored in proper conditions.

### 6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool, dry place out of reach of children.



## 7. LOGISTICS AND PACKAGING INFORMATION:

**Weight unit (net):** 600g/21.1oz  
**Units per box:** 24  
**Weight box:** 14.4 kg  
**Unit dimension:** High: 175 mm  
Diameter: 99 mm  
**Box dimension:** 45 x 36 x 38,5 cm  
**Box per layer:** 10  
**Layer per palet:** 18  
**GTIN-13 code:** 8435261900035  
**GTIN-14 code:** 8436569360729

## 8. SPECIFICATIONS:

Assay	Limits
Odour	Typical, practically odorless
Acidity/alkalinity	conforms
Identification	Conforms
Appearance of solution	Clear and colorless
pH-value (5% solution)	7.5 – 9.0
Purity	99.0 – 100.5
Water (loss on drying), %	11.0 - 13
Readily carbonisable substances	Conforms
Arsenic, ppm, max	1
Lead, ppm, max	0.5
Chloride, ppm, max	50
Sulphate, ppm, max	100
Heavy metals, ppm, max	5
Mercury, ppm, max	0.5
Tartrate (USP/JP)	Conform
Oxalic Acid / Oxalate, ppm, max	100
Granulations	
> 0,63 mm (>25 ASTM Mesh), %, max	10
< 0.20 mm (<100 ASTM Mesh), %, max	15
Total aerobic microbial, cfu/g, max	1000
E.coli	Negative/5g
Yeasts and Moulds, cfu/g, max	100
<i>Salmonelle</i>	Negative/10g
<i>Staphylococcus aureus</i>	Negative/1g
Bile-Resistant gram-negative bacteria	Negative/5g

In compliance with the latest requirements of the European Pharmacopeia (*PH.Eur.*), the United States Pharmacopeia (*USP*), the Food chemical codex (*FCC*), and commission Directive 2008/84/EC

## 9. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.  
Regulation 1169/2011 and subsequent modifications.

## 10. NUTRICIONAL VALUE:

Typical values based on 100 g of trisodium citrate anhydrous:

Average values per 100 g	EU
Energy (Kcal)	194
Energy (kJ)	841
Protein g	0
Carbohydrates g	0
Of which sugars g	0
Of which polysaccharide g	0
Of which dietary fiber g	0
Fat g	0
Of which saturated g	0
Cholesterol mg	0
Salt g	23

Nutritional declaration according Regulation (EC) N° 1169/2011

## 11. GMO STATEMENT:

**Citras** are manufactured by fermentation or are based on fermentation derived products

### **Micro-organisms-Production Strains**

The producer does not use genetically modified production strains\* for the manufactured of above mentioned food additives.

\*no GMO in the meaning of Directive 90/219/EC and as amended in Directive 2011/18/EC

### **Fermentation Raw materials**



The producer works together solely with raw material suppliers who can exclude the processing of genetically modified organisms (GMO).  
The producer purchases raw materials (e.g. glucose syrup) upon a NON-GMO agreement, if they are derived from crops for which genetically modified varieties exist (e.g. Bt maize).  
For the glucose syrup production at the producer plant in they purchase maize from farmers upon non-GMO agreement.

#### **Regulation on Genetically Modified Food and Feed**

The regulation (EC) N° 1829/2003 of the European Parliament and of the council on genetically modified food and feed is not applicable to above-mentioned food additives.

#### **Regulation on GMO Traceability**

The regulation (EC) N° 1830/2003 of the European Parliament and of the Council concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC is not applicable to above-mentioned food additives.

In view of the rapid advancement of modern biotechnology and the changing framework of laws and regulation of the European community and its member states a statement on the usage of genetically modified organisms can only reflect the past and present situation. As soon as new European and National regulations on this matter will be published we commit ourselves to apply these immediately.

#### **In summary**

- 1) The producer does not use genetically modified microorganisms for the fermentation step of above-mentioned food additives.
- 2) Above-mentioned food additives are no genetically modified organisms as such and they do not contain genetically modified organisms.
- 3) There are no labeling requirements for above-mentioned food additives according to Regulations (EC) No 1829/2003 and 1830/2003.

GMO: Regulation 1829/2003

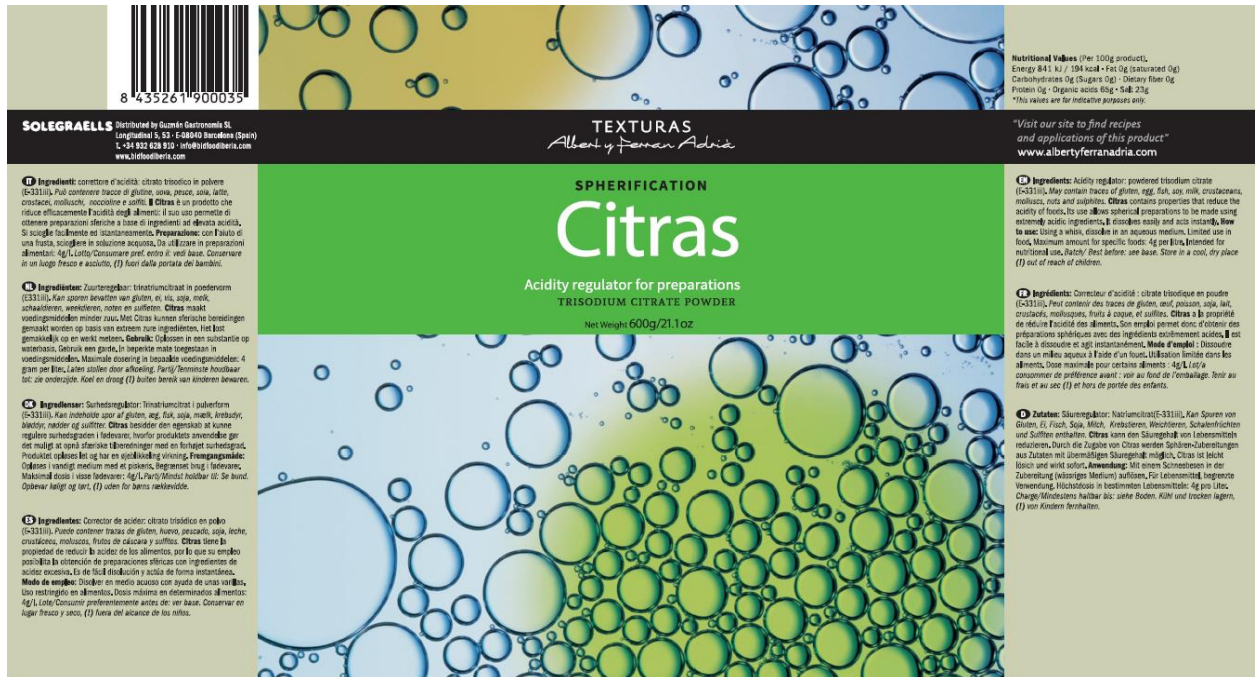
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

## **12. PRODUCT CLASSIFICATION:**

EC No	200-675-3
CAS No	6132-04-3

### 13. ETIQUETA:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revision number: 7

Revised by:  
Quality Responsible  
Bidfood Iberia

Approved by:  
Quality Manager  
Bidfood Iberia