

Product Description:

- Product Name: Citric Acid
- INCI Name: Citric Acid
- CAS No: 77-92-9

Key Features:

- Acidulant
- Flavor Enhancer
- Preservative
- Antioxidant
- Gelling Agent

Applications: Ideal for use in a wide range of food and beverage products, including:

- Natural Acidification in Beverages and Snacks
- Flavor Intensification for Fruit-Based Products
- Preservation and Shelf Life Extension in Juices and Preserves
- Antioxidant Protection for Color and Nutrient Retention
- Enhancing Texture in Jams, Jellies, and Preserves

Guidelines for Use:

Citric Acid works as a preservative, helping extend the shelf life of certain products by inhibiting the growth of microorganisms. With antioxidant properties, it helps prevent oxidation in certain food products, maintaining color, flavor, and nutritional value.

- **Acidification:** Incorporate Citric Acid into recipes to achieve the desired level of acidity, enhancing the overall taste profile of beverages, candies, and other food items.
- **Preservation:** Use Citric Acid as a natural preservative to extend the shelf life of juices, jams, and various processed foods.
- **Flavor Enhancement:** Adjust the acidity of fruit-flavored beverages and confectionery products to achieve a well-balanced and appealing taste.

Compliance: Our Citric Acid for the food and beverage industry complies with stringent food safety regulations and meets industry standards.

***Certifications:** USP/Kosher