

Product Description:

- Product Name: Sodium Citrate
- INCI Name: Sodium Citrate
- CAS No: 68-04-2

Key Features:

- Buffering Agent
- Emulsifier
- Preservative Booster
- Antioxidant
- Texture Modifier

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

- Cheese and Dairy Products
- Carbonated Beverages
- Gelatins and Puddings
- Processed Meats
- Jams and Jellies

Guidelines for Use:

Sodium Citrate serves as an effective buffering agent, helping to control and stabilize the pH levels in various formulations, particularly in food and beverage products. Exhibits antioxidant properties, contributing to the protection of food products from oxidation and rancidity, thereby preserving the product's quality.

- **Cheese Production:** Add to cheese formulations for texture modification and preservation.
- **Beverage Production:** Use in carbonated beverages for pH control and stability.
- **Processed Meats:** Employ in processed meat products to enhance texture and act as a preservative.

Compliance: Our Sodium Citrate complies with international food safety standards, ensuring that it meets the necessary criteria for safe use in your food and beverage applications.

***Certifications:** USP/Kosher