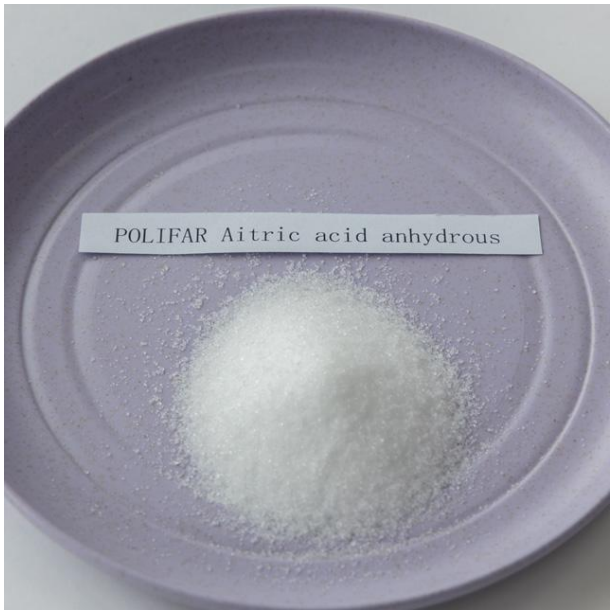

[Product Name]: Citric acid anhydrous

[Chemical Formula]: $C_6H_8O_7$

[CAS]: 77-92-9

[Product Performance]:

Citric acid commonly used in the manufacture of various beverages, sodas, wines, candies, snacks, biscuits, canned juices, dairy products and the like. In the market of all organic acids, citric acid market share of more than 70%, flavoring agents, can also be used as antioxidants in edible oils. At the same time improve the sensory traits of food, enhance appetite and promote the digestion and absorption of calcium and phosphorus substances in the body. Anhydrous citric acid is used in large quantities in solid beverages Salts of citric acid such as calcium citrate and ferric citrate are fortifiers that require the addition of calcium and iron ions in certain foods.

[Analysis of Certificate]:

Testing Item	Standard	Result
Assay/%	99.5~100.5	99.5~101.5
Water/%	≤0.5	≤7.5~9
Sulphated Ash (residue on ignition)/%	≤0.05	≤0.05
Sulphate/%	≤0.01	≤0.015
Oxalate/%	≤0.01	≤0.01
Calcium(Ca)/%	≤0.02	≤0.02
Iron(Fe)/%	≤0.0005	≤0.0005
Chloride(Cl)/%	≤0.005	≤0.005
Readily Carbureted Substances/%	K≤1.0	K≤1.0
Arsenic(As)/%	≤0.0001	≤0.0001
Heavy metal(Pb)/%	≤0.00005	≤0.00005
Note: Special requirements of particle size should be negotiated by both suppliers and customers		

[Storage]: Stockpiled at the ventilated place, avoiding rain, moisture and insolation. Please handle with care to prevent bag damage, store away from toxic substances.

[Packing]: Net 25kg/1000kg in Plastic woven bags with PE lining

[Loading]: 25MT/20FCL' without pallets

[Shelf Life]: Two years (when properly stored)