APIFAC

Citric acid

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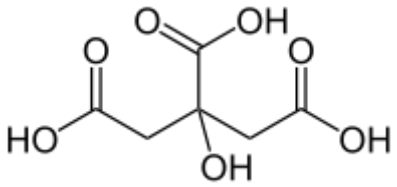
Used in beverages, confectionery, effervescent salts, pH adjuster and antioxidant, used in jellies, jams preserves and candy for preserving tartness. Foam inhibitor, as sequestering agent to remove trace metals and as mordant to brighten colours. Collects and deactivates metal contaminants, increases the effect of preservatives. Used to maintain freshness and prevent rancidity. Soluble in fats – good stabilisers. Also used as a sequestrant to adjust acid-alkali balance. Mixed with erythorbic acid to prevent browning. 1% solution used in the canning of crabmeat. Used to decrease turbidity in wines, ciders, vinegars. Mixed with ascorbic acid in seafood dip to prevent discoloration. Prevents colour and flavour changes in canned fruit and vegetables and fish.

- Chemical Name: 2-hydrxypropane-1,2,3,-tricarboxylic acid monohydrate
- E Number: E330
- Empirical Formula: $C_6H_8O_7.H_2O$
- Molecular Weight: 210.14
- Structural Formula:



FOOD USE: Fruit juice drinks and beverages/ Frozen dairy products/ Preserves/ Wines and cider/ Evaporated milks/Curing meats/ Jams and jellies/ Cheese and cheese spreads/ Pie fillings/ Jelly candies/ Sherbet and icecream/Canned apples/ Canned fruit/ Confections/ Canned sardines/ Carbonated beverages/ Canned figs/ Canned crab and shrimp/ Frozen fruit and dried fruit/ Mayonnaise/ Cocoa powder/ Canned vegetables/

Salad dressing/ Table olives/ Fats and oils/ Canned chilli/ Instant potatoes/ Pickled cucumbers/ Bouillons and consommes/ Canned baby food/ Infant formula/ Cereal-based foods for infants.