

# 10070 - Citric Acid



It is used to preserve and marinate meats, and flavor foods and beverages. For example, citric acid is used in wine to reduce low acidity and improve taste. Because it is one of the stronger edible acids, the dominant use of citric acid is as a flavoring and preservative in food and beverages, especially soft drinks and candies. Citric acid can be added to ice cream as an emulsi...



## MARKETING

It can be sprinkled on cut fruits and vegetables to keep them looking fresh or used in canning to create the ideal acidic environment. Lemon juice or vinegar can add too much liquid, which makes dry citric acid powder a convenient alternative

## Nutrition Facts

5 Servings per container	
<b>Serving Size</b>	<b>100.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>247</b>
% Daily Value*	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrates</b> 99 g	<b>33%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
CT1007	00837775000047	1/1 LB				
Brand	Brand Owner	GPC Description				
Cuisine Tech	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
1.5 LBR	1 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	8 INH	6.5 INH	0.38 FTQ	11x08	533 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775000047---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Citric Acid

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### PREPARATION & COOKING SUGGESTIONS

Dissolve a 1/2 teaspoon citric acid in 2 tablespoons of water and use in place of 2 tablespoons lemon juice or vinegar

### SERVING SUGGESTIONS

Acidic powder to adjust the pH of a solution.

### MORE INFORMATION