

Acidulants



Citrates

Tartness, enhanced flavor, emulsification, buffering; whatever your acidulants needs may be, Cargill has the products to meet them.

Citric Acid (Citric Acid Anhydrous)

Cargill's citric acid is an odorless food additive with a tart, acidic taste. Our anhydrous citric acid is a translucent white crystal which is slightly hygroscopic and melts at 307°F.

FUNCTIONS

- Provides tartness, modifies sweetness, enhances flavors
- Adjusts pH, acts as a mild preservative
- Offers buffering and is a sequestrant

APPLICATIONS

Beverages

- Blended juice / milk smoothie beverages
- Juice-based beverages

Confectionery

Dairy

- Processed cheese

Fruits & Vegetables

- Jams & jellies

Sodium Citrate (Trisodium Citrate Dihydrate)

Sodium citrate is odorless with a slightly saline taste, Cargill sodium citrate is available as translucent white crystals. Water crystallization constitutes approximately 12% by weight of the dihydrate form.

FUNCTIONS

- Acts as an emulsifier
- Buffering agent
- Acts as a sequestrant

APPLICATIONS

Beverages

Dairy

- Processed cheese

Fruits & Vegetables

- Jams, jellies, preserves

Meat & Fish



Potassium Citrate (Tripotassium Citrate Monohydrate)

Potassium citrate is odorless with a saline taste, Cargill sodium citrate is available as translucent white crystals. Water crystallization constitutes approximately 5.5% by weight of the monohydrate form.

FUNCTIONS

- Acts as an emulsifier
- Buffering agent
- Acts as a sequestrant

APPLICATIONS

Beverages

Dairy

- Processed cheese

Fruits & Vegetables

- Jams, jellies, preserves

Meat & Fish

GENERAL INFORMATION

Cargill acidulants are produced in accordance with current Good Manufacturing Practices (GMP's) under a comprehensive HACCP (Hazard Analysis and Critical Control Points) program. Each product is considered "GRAS" (Generally Recognized as Safe) by the U.S. Food and Drug Administration. These three products may all be used in food with no limitations other than current good manufacturing practice.

You also can be confident in knowing that Cargill citrates can be manufactured to meet the monograph specifications of global pharmacopeia standards, including:

- United States Pharmacopeia (USP)
- Food Chemicals Codex (FCC)
- British Pharmacopeia (BP)
- European Pharmacopeia (EP)
- Joint Expert Committee on Food Additives (JECFA) - Food and Agriculture Organization of the United Nations (FAO)/ World Health Organization (WHO)

Citrates also are certified Kosher Pareve, Kosher for Passover and Halal.


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