



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

## PRODUCT SPECIFICATION

product name: Citric acid

product number old: 5

product number new: 10005

**product description:** Fruit acid liquid is intended for use in food.

It is made from pure citric acid in food grade quality that is dissolved in drinking

water and filtered.

**appearance:** water-clear, pure organic acid

name of food: acidifier citric acid E 330.

taste: Attention! Extremely acidic! Not intended for direct human

consumption! Only intended for further processing in foods! Do not get this in contact with eyes, elsewise rinse with water

immediately!

smell: odorless, neutral.

**components:** water, citric acid E330 (43%).

range of application: Karows Fruit acid no. 5 is used in many areas of the food production, especially in

bakery and confectionery products such as the production of all kinds of fruit fillings, toppings, puddings etc. because the fruity flavor of the particular product will be

intensified.

Citric acid functions as an antioxidant.

Karows Fruit acid no. 5 is essential for preparing all kinds of fruit ice cream because

very few drops enhance a distinctive fruit character when added.

physical/chemical characteristics:

pH content (20°C) pure : <1 +/-0,5

density (20°C) 1,190 g/cm<sup>3</sup> +/-0,01

citric acid (Addition amount according to recipe) 42,5% +/- 1%

**microbiological parameters:** Due to the nature of the product no microbiological growth is to be expected.

storage stability: minimum shelf life 3 years in original packaging when stored in cool, dark

and dry conditions.

Nutritional value in g per 100g:

Calorific value/energy: 532kJ = 123kcal

0

0

Carbohydrates: C

therefrom sugar: 0 therefrom organic acid: 43 Fat: 0

Protein 0
Total dietary fiber: 0

saturated fatty acids:

Salt:

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## AROMEN · ESSENZEN · INVERTZUCKER · LEBENSMITTELFARBEN



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## Allergen labeling according to EC Reg. No. 2003/89/EG Append. Illa and 2006/142/EC:

contains none of the declarable allergens

specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 und 1830/2003:

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0,9% relating to the individual ingredient.

Information on nanotechnology and ionizing radiation:

This product and its raw materials were not irradiated or prepared using

nanotechnology.

Information about certain diets: Possibility? Certificate available?

> Kosher no yes Halal no yes Vegetarian yes

> > yes

packaging:

10005-01-01 1kg plastic bottle; 12 bottles in a cardboard box

Vegan

10 boxes per layer; 4 layers per pallet = 40 cardboard boxes

10005-03-01 3kg plastic canister; 4 canisters in a cardboard box

10 boxes per layer; 4 layers per pallet = 40 cardboard boxes

10005-10-01 10kg plastic canister

20 canister per layer; 2 layers per pallet = 40 canisters

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.

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