

Technical Data

Trisodium Citrate Dihydrate

GRANULAR
FINE

Product Description

Cargill's Trisodium Citrate Dihydrate is manufactured by neutralizing citric acid derived from a submerged fermentation process. It is available as translucent white crystals and has a slight saline taste.

Application / Functionality

Trisodium citrate functions as an emulsifier, buffer or sequestrant which may be used in the production of carbonated and non-carbonated beverages, dry drink mixes, jams, jellies, confections, dairy, meat and fish.

Chemical and Physical Data

Identification	Positive for sodium and citrate
Assay (%)	99.0 - 100.5
Water (%)	10.0 – 13.0
Alkalinity	Passes USP and FCC tests
Tartrate	Passes USP test
Heavy Metals as Pb (ppm)	10 max
Lead (mg/kg)	2 max

Typical Data[†]

Appearance	White granules
Odor	Typical

[†]These values are typical, not analyzed, nor guaranteed on every lot.

Particle Size Distribution

Granular:	Max. 3% on U.S. No. 16 sieve
	Max. 3% through U.S. No. 80 sieve
Fine:	Max. 1% on U.S. No. 30 sieve
	Max. 10% through U.S. No. 100 sieve

Nutritional Information

Calories	181	kcal/100g
Total Fat	0	g/100g
Saturated Fat	0	g/100g
Trans Fat	0	g/100g
Cholesterol	0	mg/100g
Sodium	24	g/100g
Potassium	79	mg/100g
Total Carbohydrates	64	g/100g
Dietary Fiber	0	g/100g
Sugars	0	g/100g
Protein	0	g/100g
Calcium	0	mg/100g
Iron	0	mg/100g
Moisture	12	g/100g

This product is not a significant source of Vitamin A, Vitamin C, Thiamine, Niacin, or Riboflavin.

Nutritional values are typical and not analyzed every lot. These values are from a combination of calculations and analytical data.

Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

This information reflects US requirements for ingredients and allergens declaration. For countries other than US, please consult with local Cargill regulatory group.

Storage / Shelf-life

We recommend that product held for more than 5 years be reevaluated for fitness of use. Trisodium Citrate Dihydrate should be stored under conditions of low temperature and low humidity to prevent caking.

Packaging: 50 lb. bags and 2000 lb. super sacks

Applicable Certifications

Certified Kosher and Kosher for Passover by Orthodox Union (OU).

Certified Halal by Islamic Food and Nutrition Council of America (IFANCA).

Regulatory Status

Cargill Trisodium Citrate Dihydrate is produced in accordance with current Good Manufacturing Practices (GMP's) under a comprehensive HACCP (Hazard Analysis and Critical Control Points) program and in compliance with applicable parts of 21 CFR, part 110 of the Code of Federal Regulations.

Trisodium Citrate Dihydrate is considered "GRAS" (Generally Recognized As Safe) by the United States Food and Drug Administration without restriction as to the quantity of use within good manufacturing practice. Cargill Trisodium Citrate Dihydrate complies with the FDA Regulation *21 CFR 184.1751 as food grade and suitable for human consumption. It is also considered by the Experts Committee of the FAO/WHO to be a safe food additive without restriction of quantity used within good manufacturing practice.*

These products: Trisodium Citrate Dihydrate Granular and Trisodium Citrate Dihydrate Fine comply with the United States Pharmacopeia (USP 37/NF 32) monograph for Sodium Citrate; the Food Chemicals Codex (9th edition) monograph for Sodium Citrate; the British Pharmacopoeia (2014) monograph for Sodium Citrate, the European Pharmacopoeia (8.0) monograph for Sodium Citrate, and the FAO JECFA (2002) monograph for Trisodium Citrate.

E-Number (E-NR): E 331(iii)

EINECS: 20-06-753

Ingredient: Sodium Citrate

Additional Information

SAP Material Name & Numbers:

100105370	TSC DIHYD GNLR – 50LB
100105374	TSC DIHYD GNLR – 2000LB

100002299	TSC DIHYD FN – 50LB
100105400	TSC DIHYD FN – 2000LB

Country of Origin: USA

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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