



## Product specification

**Product:** Citric acid monohydrate / Zitronensäure, Art.-No. 5380 ff.

### Description

- Citric acid is produced from vegetable carbohydrates in a biotechnological process  
Appearance: colourless, coarse-grained, free-flowing crystals
- Odor: neutral; dust acid

### Average analysis

- Water content (%): Humidity <0,4; cristal water: 8,5
- Assay (%): >91
- Sulphated ash (%): <0.05
- Oxalates (ppm): <100
- Lead (ppm): <0,5
- Arsenic (ppm): <1
- Mercury (ppm): <0,5

The product therefore complies with the applicable legal requirements for food additives in accordance with Regulation (EU) No. 231/2012.

### Confirmations

#### The Product

- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.  
Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is authorised as an additive and processing aid for the production of "organic" foodstuffs in accordance with EU Regulation No. 2018/848.
- is permitted under Regulation (EU) No. 2022/68 as a stabiliser for conventional wine production and under Regulation (EU) No. 2018/848 also for organic wine production.
- does not contain any raw or auxiliary materials of animal origin or ethanol.
- does not contain any of the substances with allergenic effects listed in the Food Information Regulation No. 1169/2011 in concentrations requiring labelling.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations no. 2020/1245 and no. 1935/2004 on food products.

Dr. Michael Heil

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