

Product Specification Sheet

Product Name: **Tri Sodium Citrate**

Product Exclusive Features:

- Trisodium citrate anhydrous occurs as white, granular crystals or as white, crystalline powder. It is freely soluble in water and practically insoluble in ethanol (96 %). It is a non-toxic, neutral salt with low reactivity.
- Trisodium citrate is a tribasic salt of citric acid. It is produced by complete neutralisation of citric acid with high purity sodium hydroxide or carbonate and subsequent crystallisation and dehydration.
- The common hydrate form, trisodium citrate dihydrate, is widely used in foods, beverages and various technical applications mainly as buffering, sequestering or emulsifying agent.

Product Specification:

Sr No.	Test	Specification
1	Identification	Confirming with the test
2	Characteristics	Colourless crystals or a white, crystalline powder
3	Clarity and color solution	Confirming with the test
4	Calcium	Less than or equal to 0.001
5	Chloride	Less than or equal to 0.005
6	Iron	Less than or equal to 5
7	Sulphate	Less than or equal to 0.002
8	Oxalates	Less than and equal to 0.002
9	Heavy metal	Less than equal to 1 ppm
10	Arsenic	Less than equal to 0.2 ppm
11	Lead	Less than equal to 1 ppm
12	Readily carbonisable substances	Confirming with the test
13	Content	99.0-100.5
14	Water	11.0-13.0
15	Impurities	Confirming with the test
16	Acidity or alkalinity	Confirming with the test
17	pH value	7.6 - 9.0

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Product Shelf Life: 2 Year from the date of Manufacturing

Packing: 25 kg HDPE bag with LD liner.

Product Application:

- **Food**

Sodium citrate is chiefly used as a food additive, usually for flavor or as preservative. Its E number is E331. Sodium citrate is employed as a flavoring agent in certain varieties of club soda. Sodium citrate is common as an ingredient in Bratwurst, and is also used in commercial drink beverages and drink mixes, contributing a tart flavor. It is found in ice-cream, jams, sweets, milk powder, processed cheeses, carbonated beverages, and wine.

- **Buffer**

As a conjugate base of a weak acid, citrate can perform as a buffering agent or acidity, resisting changes in pH. Sodium citrate is used to control acidity in some substances, such as gelatin desserts. It can be found in the mini milk containers used with coffee machines. The compound is the product of antacids, such as Alka-Seltzer, when they are dissolved in water.

- **Medical uses**

Sodium citrate as an anticoagulant in blood. It continues to be used today in blood collection tubes and for the preservation of blood in blood banks. The citrate ion chelates calcium ions in the blood by forming calcium citrate complexes, disrupting the blood clotting mechanism.

Sodium citrate is used to relieve discomfort in urinary tract infections, such as cystitis, to reduce the acidosis seen in distal renal tubular acidosis, and can also be used as an osmotic laxative.

It is a major component of the WHO Oral Rehydration Solution.

It is used as an antacid, especially prior to anesthesia, for caesarian section procedures to reduce the risks associated with the aspiration of gastric contents.

- **Boiler descaling**

Sodium citrate is a particularly effective agent for removal of carbonate scale from boilers without removing them from operation and for cleaning automobile radiators.

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