

# PRODUCT SPECIFICATION – FOOD INGREDIENTS

## TRIPOTASSIUM CITRATE F6001 (E332) FOOD JUNGBUNZLAUER

ConnectingChemistry



### 1. PRODUCT IDENTIFICATION

Supplier product name	TRIPOTASSIUM CITRATE F6001 (E332) FOOD JUNGBUNZLAUER		
Supplier product number	16931	Date of issue: 28/04/2020	Replaces: 26/04/2017
Origin	Chemical synthesis		
Manufacturer	Jungbunzlauer Ladenburg		
Country	Germany		
Certification manufacturer:	HACCP, ISO 22000		

#### 1.1 Composition

<b>Single ingredient</b>	
Chemical name	Tripotassium citrate monohydrate
Chemical formula	$C_6H_5K_3O_7 \cdot H_2O$
Molecular weight	324.41

#### 1.2 Legislative information

CAS-N <sup>o</sup>	6100-05-6
INTRASTAT CODE	2918150090
EINECS	212-755-5
Legal declaration	E332

### 2. PRODUCT INFORMATION

	Unit	Specification	Method
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#### 2.1 Physical and Chemical properties

Appearance		Hygroscopic ,granular powder or crystals	
Colour		White or transparent	
Odour/taste		Odourless/ tasteless	
Appearance of solution		Clear and colourless	
Acidity or alkalinity		Meets the requirements	
Assay	wt%	99,0 – 100,5	
pH (10 % sol.)		7,5 – 9,0	
Particle size: on 0,60mm	%	max. 10	
0,20mm through	%	max. 10	



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Loss on Drying	%	4,0 – 6,0	180°C: 4h
<b>2.2 Microbiological data</b>			
Total plate count	cfu/g	max. 100	
Yeast and moulds	cfu/g	max. 20	
E. Coli		Absent	
Staphylococcus aureus		Absent	
Enterobacteriaceae		Absent	
Salmonella		Absent	
<b>2.3 Contaminants</b>			
<b>2.3.1 Chemical contaminants</b>			
Arsenic (As)	mg/kg	max. 1	
Lead (Pb)	mg/kg	max. 0,5	
Mercury (Hg)	mg/kg	max. 0,5	
Heavy metals (as Pb)	mg/kg	max. 5	
Sodium (Na)	mg/kg	max. 3000	
Potassium (K)	%	35,6 – 36,2	
Chloride (Cl)	mg/kg	max. 15	
Oxalic acid/ oxalates	mg/kg	max. 100	
Sulphates (SO <sub>4</sub> )	mg/kg	max. 100	
Readily carbonisable substances	%	Meets the requirements	
Organic volatile impurities		Meets the requirements	
Tartrates		Meets the requirements	
<b>2.3.2 Physical contaminants</b>			
Foreign body control	Sieve 3,15mm, metal detector		
<b>2.4 Nutritional Information ( Directive 90/496/EC, amended by 2003/120/EC and 2008/100/EC)</b>			
<b>2.4.1 Nutritional Values</b>			
Energy	kJ/100g	740	
Energy	kcal/100g	177	
Protein	g/100g	0	
Carbohydrate :	g/100g	0	



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Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat :	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	approx. 5	
Organic acid	g/100g	approx. 58,8	

### 2.4.2 Minerals

Calcium	mg/100g	max. 5	
Phosphorus	mg/100g	max. 1	
Iron	mg/100g	max. 0,5	
Potassium	g/100g	35,6 – 36,2	
Sodium	mg/100g	max. 300	
Magnesium	mg/100g	max. 0,1	
Zinc	mg/100g	max. 0,2	
Others	mg/100g	-	

## 3. FOOD INTOLERANCES

### 3.1 Allergens (Directives 2000/13/EC, 2003/89/CE 2007/68/EC)

	Y / N	Direct Contamination	Cross-Contamination (Risk)
Barley	N	N	N
Beef	N	N	N
Cacao	N	N	N
Carrot	N	N	N
Celery and celery products	N	N	N
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	N	N	N



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Chicken	N	N	N
Coriander	N	N	N
Crustaceans and Shellfish	N	N	N
Eggs and egg products	N	N	N
Fish and fish products	N	N	N
Glutamate	N	N	N
Lupin and products thereof	N	N	N
Milk and milk products ( incl. Lactose)	N	N	N
Molluscs and products thereof	N	N	N
Mustard and mustard products	N	N	N
Nuts and nut products (almonds, hazelnuts, walnuts)	N	N	N
Peanuts and peanut products	N	N	N
Pork	N	N	N
Sesame and sesame products	N	N	N
Soybean and soybean products	N	N	N
Sulphite (E221 - E228)	N	N	N
Sulphur dioxide ( > 10 mg/kg )	N	N	N

### 3.2 Suitability for other diets

Coeliacs	Y	Lactose intolerant	Y
Halal	Y	Vegans	Y
Kosher	Y	Vegetarian	Y

### 3.3 GMO Declaration, acc. Regulations 298/2008/EC and 1830/2003/EC

TRIPOTASSIUM CITRATE F6001 (E332) FOOD JUNGBUNZLAUER does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

TRIPOTASSIUM CITRATE F6001 (E332) FOOD JUNGBUNZLAUER is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

### 3.4 Irradiation, acc. Directive 1999/2/EC and 1999/3/EC

This product was not subject to any kind of irradiation treatment



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### 3.5 BSE/TSE Declaration

The used ingredients for TRIPOTASSIUM CITRATE F6001 (E332) FOOD JUNGBUNZLAUER are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat by- product.

### 3.6 Residual Solvents, complies with

For the manufacturing of the product, no solvents are used. This product is in compliance with the Guideline CPMP/ICH/283/95 and chapter <467> of the current edition of the USP-NF for residual solvents.

### 3.7 Regulatory information

#### The product complies with:

USP, BP, EP, FCC  
EC Regulation 231/2012/EC on food additives listed in Annexes II and III (TRIPOTASSIUM CITRATE).  
EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

#### The production plant complies with:

EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry.

## 4. PACKAGING

Packaging description	Bags
Packaging net content	25 kg
Different packagings on request	Yes
Paletisation	1000 kg

## 5. STORAGE CONDITIONS

Storage conditions	Must be kept at a temperature < 30 °C ,dry and in a well ventilated warehouse with a relative humidity < 70% closed in original packaging. Product is very hygroscopic.
Shelf life (recommended re-analysis)	60 months after production, under the above mentioned conditions

## 6. DISCLAIMER

The content of the Product Specification Sheet is completed to the best of our knowledge.  
This document does not dismiss the user of his legal obligation with respect to food safety.



<b>DISTRIBUTOR COMPANY INFORMATION</b>			
<b>name</b>	<b>BRENNTAG N.V.</b>	<b>BRENNTAG Nederland B.V.</b>	<b>BRENNTAG SOUTH AFRICA (PTY) LTD</b>
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website	www.brenntag.be	www.brenntag.nl	www.brenntag.co.za
e-mail	info@brenntag.be	info@brenntag.nl	info@brenntag.co.za
activities	Distribution and export of chemicals and ingredients		
VAT number	BE0405317567	NL001375945B01	4740102209
emergency number(24/365)	+32 (0)56 77 69 44	+31 (0)78 6544 944	+27 (0)21 0201800
management systems: certifications	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, GMP+ Feed, ESAD	ISO 9001, ISO 14001, ISO 22000, FSSC 22000, OHSAS 18001, GMP+ Feed, ESAD, AEO	ISO 9001, FSSC 22000