

## Citric acid (E330)

### Culinary data

Citric acid, used preferably at a rate of 1g for 100g of final preparation or less, is an acidity regulator.

It enables to:

- replace lemon juice
- make lemonades or fizzy drinks by using citric acid and sodium bicarbonate.



### Technological data

#### Dissolution

Citric acid is very soluble in water: 590g/L at 20°C.

The amount usually used is ranging from 0.5 to 5g of citric acid for 100g final preparation.

#### Storage

Maximal temperature 25°C

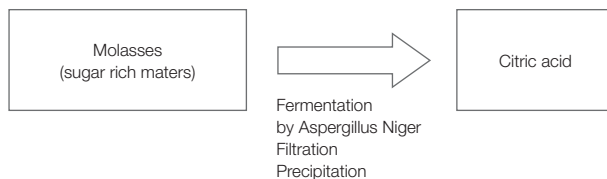
Air moisture < 60%.

### Toxicological data

- Innocuous: citric acid is not a health hazard. It can be consumed by persons with allergies to citrus fruits.
- The dose used should not exceed the quantity necessary to obtain the required effect.
- Note: do not use on enamel, aluminium or marble.

### Scientific data

Citric acid takes part as an intermediary in the metabolism of all aerobic organisms (citric acid cycle), and therefore in this of the human beings. Each of us produces and consumes 2kg of it a day. Citric acid is present in large amount in lemon (who owes 95% of its acidity to it) but also in many other fruits (kiwis, strawberries, etc.). Its commercial production is based on microbial fermentation of molasses by *Aspergillus Niger*, a filamentous fungous.



Citric acid is an organic triacid, therefore its ability to play the role of acidity regulator. It helps antioxidation by deterring the metal ions to play their role of catalysts.

