



JIANGSU KOLOD FOOD INGREDIENTS CO.,LTD.

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Potassium Citrate

- 1、Chemical Name:** Potassium Citrate
- 2、Molecular Formula:** $K_3C_6H_5O_7 \cdot H_2O$
- 3、Molecular Weight:** 324.41
- 4、CAS:** 6100-05-6
- 5、Character:** It is transparent crystal or white coarse powder, odorless and tastes salty and cool. Relative density is 1.98. It's easily deliquescent in air. It's soluble in water and glycerin, almost insoluble in ethanol.
- 6、Usage:** In food processing industry, it is used as buffer, chelate agent, stabilizer, antioxidant, emulsifier and flavoring. It can be used in dairy product, jelly, jam, meat and tinned pastry. It also can be used as emulsifier in cheese and antistaling agent in oranges, and so on. In pharmaceutical, it is used for hypokalemia, potassium depletion and alkalization of urine.
- 7、Packing:** It is packed with polyethylene bag as inner layer, and a compound plastic woven bag as outer layer. The net weight of each bag is 25kg.
- 8、Storage and Transport:** It should be stored in a dry and ventilative warehouse, kept away from heat and moisture during transportation, unloaded with care so as to avoid damage. Furthermore, it must be stored separately from poisonous substances.

Specification		GB1886.74--2015	FCC VII
Content(Dry Basis), w/%		99.0-100.5	99.0-100.5
Light Transmittance %	≥	95.0	————
Chlorides (Cl), w/%	≤	0.005	————
Sulfates, w/%	≤	0.015	————
Oxalates, w/%	≤	0.03	————
As, mg/kg	≤	1.0	————
Lead (Pb), mg/kg	≤	2.0	2.0
Alkalinity		Pass test	Pass Test
Loss on Drying, w/%		3.0-6.0	3.0-6.0
Easily Carbonize Substances	≤	1.0	————
Insoluble Substances		Pass test	————
Calcium Salt, w/%	≤	0.02	————
Ferric Salt, mg/kg	≤	5.0	————