



Cuisine Tech

10070 - Citric Acid

It can be sprinkled on cut fruits and vegetables to keep them looking fresh or used in canning to create the ideal acidic environment. Lemon juice or vinegar can add too much liquid, which makes dry citric acid powder a convenient alternative



Nutrition Facts

Servings per Container 5
Serving size 100.0g (100g)

Amount per serving
Calories 247

% Daily Value*

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat		
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	99g	36%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

It is used to preserve and marinate meats, and flavor foods and beverages. For example, citric acid is used in wine to reduce low acidity and improve taste. Because it is one of the stronger edible acids, the dominant use of citric acid is as a flavoring and preservative in food and beverages, especially soft drinks and candies. Citric acid can be added to ice cream as an emulsifying agent to keep fats from separating, to caramel to prevent sucrose crystallization, or in recipes in place of fresh lemon juice.

Ingredients

Citric Acid

Allergens

Free From:



Handling Suggestions

Dry and cool (68-72F, 20-22C)

Serving Suggestions

Acidic powder to adjust the pH of a solution.

Prep & Cooking Suggestions

Dissolve a 1/2 teaspoon citric acid in 2 tablespoons of water and use in place of 2 tablespoons lemon juice or vinegar

Product Specifications

Brand	Manufacturer	Product Category
Cuisine Tech	Paris Gourmet	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775000047	CT1007	10070	00837775000047		1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.5lb	1lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5in	8in	6.5in	0.38ft3	11x8	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	247	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	99g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

