



POTASSIUM CITRATE USP

GENERAL DESCRIPTION:

Potassium Citrate is a highly soluble monohydrate salt, which is derived from citric acid. This product may be used as a replacement for sodium citrate when reduced sodium is desired. Potassium Citrate will reduce sodium content in beverages, gelatin desserts, confections, jams, and jellies.

APPLICATIONS

- ◆ Diuretic
- ◆ Medical
- ◆ Food: emulsifying salt
- ◆ Beverage: buffering agent

PHYSICAL & CHEMICAL PROPERTIES:

- ◆ **Appearance:** White coarse powder
- ◆ **Odor:** Odorless
- ◆ **Physical State:** Solid
- ◆ **pH (5 g/100ml @ 25°C):** 7.5 - 9.0
- ◆ **Solubility in Water (g/100ml @ 25°C):** 190

<u>General Characteristics</u>	
Formula	$K_3C_6H_5O_7 \cdot H_2O$
Molecular Weight	324.42
Potassium Content	36.1 - 37.2 %
Loss on Drying	3 - 6 %
pH (5 g/100 ml at 25°C)	7.5 - 9.0
Solubility (g/100 ml at 25°C)	
Water	190
Alcohol	Insoluble
Ether	Insoluble
<u>Standard Specifications</u>	
Appearance	White coarse powder, essentially free of foreign matter
Odor	None
Identification	Meets USP/FCC
Assay (dried basis)	99.0 to 100.5 %
Loss on Drying	3.0 - 6.0 %
Alkalinity	Meets USP/FCC
Tartrate	Meets USP
Heavy Metals (as lead)	Maximum 10.0 ppm
Lead	Maximum 2 ppm

HANDLING & STORAGE:

Handling: Avoid direct or prolonged contact with skin and eyes. Avoid breathing dusts.

Storage: This product is very hygroscopic and must be protected during storage from exposure to high temperatures and relative humidity. Store in a tightly closed container when not in use.