

## SPECIFICATION

## Trisodium Citrate

## Japanese Food Additives

REQUIREMENT	SPECIFICATION
Description	Colorless crystals or white powder / odorless / cool, salty taste
Identification	to pass test
pH	7.6~9.0
Purity	-
(1) Clarity and color of solution	to pass test
(2) Sulfate	not more than 0.024% as SO <sub>4</sub>
(3) Lead	not more than 2 μg/g as Pb
(4) Arsenic	not more than 3 μg/g as As
Loss on drying	10.0~13.0%
Assay (after drying)	not less than 99.0%

Japan's Specifications and Standards for Food Additives