



Back To Your Roots Soil Solutions

High Brix Manufacturing

Organic Paperwork for Verification 2021

Citric Acid Univar

Solutions



Citric acid, anhydrous

USP/FCC grade, Kosher U

Univar's premium grade citric acid, anhydrous, is produced to meet the specifications of the Food Chemical Codex (FCC) and the United States Pharmacopoeia (USP). Test methods are listed in the current FCC and USP. This material is supplied in a multi-wall paper bag designed to Univar requirements.

Properties	Specifications	Typical results	
Description	White or colorless crystals	White or colorless crystals	
Assay, calculated on the anhydrous basis	99.5% ~ 100.5%	99.6%	
Identification	Pass test	Pass	
Clarity of solution	Pass test	Pass	
Color of solution	Pass test	Pass	
Moisture	<u><</u> 0.3%	0.15 %	
Heavy metal (as Pb)	<u><</u> 5 ppm	3 ppm	
Oxalate	<u><</u> 350 ppm	< 100 ppm	
Readily carbonizable substances	Pass test	Pass test	
Residue on ignition (sulfated ash)	<u><</u> 0.05%	0.01%	
Sulfate	Pass test (<u><</u> 150 ppm)	10 ppm	
Lead, Pb	<u><</u> 0.5 ppm	< 0.5 ppm	
Iron, Fe (not in current FCC/ USP)	<u>≤</u> 5 ppm	< 5 ppm	

CAS: 77-92-9

Formula: C₆H₈O₇

M.W.: 192.13

Mesh sizes available:

Granular: retained on 12 mesh: 10% max., through 40 mesh: 10% max. Fine Granular: retained on 30 mesh: 5% max, through 100 mesh: 10% max.

Re-evaluation date: granular and fine granular: 2 years for RZBC

Solubility: Water, 25°C: 62.2%; Ethanol, 20°C: 66%

Uses: Flavoring extracts, soft drinks, candy; effervescent salts; acidifier; acidulant and antioxidant in foods; sequestering agent, water conditioning agent, and detergent builder; cleaning compounds

010-VSE-01, RZBC

Country of Origin: China

Consult the MSDS for additional information. All information is based on data obtained from the manufacturer or other recognized technical sources. The information is believed to be accurate. Univar USA Inc. ("Univar") makes no representation or warranty, express, or implied, concerning the accuracy or sufficiency of the information. Univar is not liable for any damages resulting from the use or non-use of the information. All transactions involving this Product are subject to Univar's standard Terms and Conditions, available at www.univar.com or upon request. Univar makes no additional representations or warranties, express or implied, as to the Product.

2016-03-01

Univar

www.univar.com/us +1 855 888 8648 3075 Highland Parkway, Suite 200 Downers Grove, IL 60515

Non-Testable Source: MICROORGANISMS

(including but not limited to yeast, algae, microscopic fungi, and bacteria)

INPUT INFORMATION				
Input Name				
Manufacturer Name				
Manufacturer Address				

DECLARATION						
I hereby	dec	clare the following:				
	. The above-named Input, including the microorganism from which it is sourced, is not a product of Biotechnology , as this term is defined in the Non-GMO Project Standard v15 and further clarified in subsection (i) below; nor has it been subject to any form of Biotechnology, even if a particular GE Technique did not directly cause any change or mutation to, or otherwise help create the Input (i.e., the mere application of a GE Technique to any Input shall cause such Input to be deemed a product of "Biotechnology"). (As used herein, "Input" includes, without limitation, any input, ingredient, or product, and the seed source therefor.)					
	Def	finition: Biotechnology – the application of:				
	a.	in vitro nucleic acid techniques, including recombinant deoxyribonucleic acid (DNA) and the direct injection of nucleic acid into cells or organelles; or				
	b.	fusion of cells beyond the taxonomic family, that overcame natural physiological, reproductive, or recombination barriers and that are not techniques used in traditional breeding and selection.				
		 More specifically, and for the avoidance of doubt, (i) "Biotechnology" includes, as amended by the Project at its sole discretion, synthetic biology, gene drive, and new breeding techniques (NBT), including the following (regardless of whether the resulting products are transgenic or non-transgenic): oligonucleotide-directed mutagenesis (ODM), zinc finger nuclease (ZFN), cisgenesis and intragenesis, agro-infiltration ("sensu stricto" and "floral dip"), RNA interference (RNAi), RNA-dependent DNA methylation (RdDM) and reverse breeding (RB), transcription activator-like effector nucleases (TALEN), meganucleases and clustered regularly interspaced short palindromic repeats (CRISPR)—each a "GE Technique." 				
2.	2. The following supporting documents are attached (optional):					
stateme that the	nts Nor ene:	warrant, and promise that the statements above are true, accurate, complete, and correct, and that such are based on knowledge and/or certainty, and not mere hypothesis or opinion. In addition, I understand n-GMO Project and the Technical Administrator (i.e., evaluator) are relying on the truthfulness, accuracy, ess, and correctness of such statements in evaluating the above-named input/ingredient for compliance with d.				
Authoriz	ed S	Signature: Date Signed:				
Printed I	Nam	ne:Company:				
OPINION,	WE R	E AWARE THAT ANY OF THE STATEMENTS ABOVE ARE INACCURATE, FALSE, INCOMPLETE, INCORRECT, OR BASED ON HYPOTHESIS OR RESERVE THE RIGHT TO (A) DEEM THE ABOVE-NAMED INPUT/INGREDIENT NON-COMPLIANT WITH THE STANDARD AND, THEREFORE,				

OPINION, WE RESERVE THE RIGHT TO (A) DEEM THE ABOVE-NAMED INPUT/INGREDIENT NON-COMPLIANT WITH THE STANDARD AND, THEREFORE, PROHIBITED FROM BEING USED IN OR AS A, "NON-GMO PROJECT VERIFIED" PRODUCT, AND/OR TERMINATE FROM THE PRODUCT VERIFICATION PROGRAM ALL PRODUCTS THAT USE THIS INPUT/INGREDIENT; AND (B) IF A PROGRAM PARTICIPANT IS THE PARTY SIGNING THIS AFFIDAVIT, TERMINATE SUCH PARTICIPANT'S RIGHT TO CONTINUE IN THE PRODUCT VERIFICATION PROGRAM.



FoodChain ID Enzyme & Microorganism Declaration

Please list the Product/Ingredient Name(s) to which this affidavit applies below (if a compound product/ingredient, include each sub-input):

Please Note: If the enzyme or microorganism is not an ingredient itself, but is present as an input in another ingredient, please list the name of the ingredient and list the enzyme or the microorganism in parentheses.

1.	Is this product itself an enzyme or were any enzymes used in its production and/or any of its raw materials, processing aids or additives? (If No, skip to question 2)			
	1.1 If Yes, is the enzyme(s) derived from a genetically modified organism? ¹			
	1.2 If you have answered yes to question 1.1, is the enzyme functional ² in the finished product?			
	1.3 Is the enzyme used as a processing aid?3			
2.	Is this product a microorganism or were any microorganisms used in its production and/or any of its raw materials, processing aids or additives? (If No, sign and date)		No	
	2.1 If Yes, are any of the microorganisms genetically modified? ¹	Yes	No	
	2.2 If Yes, is the microorganism present at less than 0.5% in the finished enrolled product (discounting salt and water) or is it used at less than 0.5% during processing (discounting salt and water)?			
	2.3 Is/are the input(s) in purified ³ form (i.e. non-viable)?			
	If Yes, please name the purified input(s) and describe the process(es) involved in transforming ingredient into purified ³ form:			
	Yes. Product of microbial fermentation.Refer to production process declaration			

¹GMO or genetically modified organism: A plant, animal, microorganism, or other organism whose genetic makeup has been modified using recombinant DNA methods (also called gene splicing), gene modification, or transgenic technology. Cloned animals and their progeny are also considered GMOs under this Standard, as are the products of synthetic biology. Any organism or input from an organism —whether used as inputs or process elements in the creation of substances or materials—is a product of synthetic biology if it is associated with synthetically created nucleic acid sequences and/or genes.

²Functional Enzyme: An enzyme that has not been denatured (e.g. by being subjected to high heat, harsh acids or bases, ultrafiltration, or centrifugation), and thus retains its catalytic functioning capability.

³Processing Aid: An input that is (1) added during the processing of the product but is removed in some manner from the product before it is packaged in its final form; (2) added during the processing of the product and converted into constituents normally present in the product and which does not significantly increase the amount of the constituents naturally found in the product; or (3) added to the product for its technical or functional effect during processing but is present in the finished product at insignificant levels and does not have any technical or functional effect in the finished product.

Please Note: for purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing aids.

³Purified: An ingredient is considered purified if it has been extracted from other molecules, elements, or systems where found or produced and its impurities have been removed so that they have no technical effect.

Please sign to attest that your answers to the above questions are based on the knowledge that you hold about the said ingredient either by access or ownership and is true and accurately rendered. Acceptable signature forms include handwritten signatures, hand signature images, typed names with a company seal, or electronic/digital script signatures; a printed name alone will not suffice as signature.

Authorized Signature		Dudy		Print Name		Albert Ajatuewo		
Position Title	Т	echnic	cal Service Spec	ialist	Date	May-0	05-2020	
Company	Univa	ar Solu	utions (Distr. for I	RZBC Juxian	Co., L	_td)		