

Product specification

Product:	Ascorbic Acid
----------	---------------

E-No.	300
Art. No.	11400
Chemical formula	C ₆ H ₈ O ₆
Application	antioxidant
Origin	China

Specification parameters

Sensory description

Appearance white crystalline powder

Chemical / physical data

Assay % after drying in a vacuum desiccator over sulphuric acid for 24 hours	Approx.	99.0-100.5
Melting range °C	approx.	189 – 193
Test for ascorbic acid		passes test
pH-value (2 % aqueous solution)	approx.	2.4 – 2.8
pH-value (5 % aqueous solution)	approx.	2.1 – 2.6
Specific rotation [α] _D ²⁰ (10 % aqueous solution)	approx.	+ 20.5 ° - + 21.5 °
Loss on drying % (24 h in vacuum over sulphuric acid)	max.	0.4
Sulphate ash %	max.	0.1
Residue on ignition %	max.	0.1
Heavy metals ppm	max.	10
Arsenic ppm	max.	3
Lead ppm	max.	2
Mercury ppm	max.	1
Oxalic acid %	max.	0.2

Packing	Cartons with PE inner liner at 25 kg
Shelf life	3 years after manufacturing date, under recommended conditions
Storage	Cool and dry conditions, sealed packaging, at 15-28°C, max. 65% RH

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition.

All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use. This document was issued electronically and is valid without signature.

Product specification

1. Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011

Declaration of the allergenic potential component

Ascorbic acid

	contained or added			used in the production site, during transport, in the warehouse			cross-contamination	
	no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
1.1 Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.2 Crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.3 Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.4 Fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.5 Peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.6 Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.7 Milk and products thereof (including Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.8 Shell fruits and products thereof: nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.9 Celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.10 Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.11 Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.13 Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.14 Molluscs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>

Product specification

Nutritional data

Protein 0

Fat 0

Saturated fatty acids 0

Mono unsaturated fatty acids 0

Trans fatty acids 0

Cholesterol 0

Carbohydrates 0

Sugars 0

Starch 0

Sodium 0

Calorific energy

Energetic value

We herewith confirm, that is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

Packaging Statement

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.