



Technical Data Sheet

Chemical Name: Ascorbic Acid

Synonyms: Vitamin C

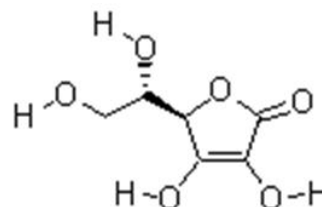
Molecular Formula: C₆H₈O₆

Molecular Weight: 176.12

CAS Number: 50-81-7

EINECS Number: 200-066-2

Properties: White monoclinic system crystals or crystalline powder. Melting point 190°C ~ 192°C, odorless but tastes sour. Color turns light yellow after long time storage. The product is easily soluble in water, slightly soluble in ethanol, insoluble in chloroform and ether and its water solution appears acidic. The PH value of the 5% water solution is 2.1-2.6 and the ratio rotation of the 10% (W/V) water solution is +20.5 ~ +21.5.



Quality Standards: BP2004/USP28

<u>Items</u>	<u>Specification</u>
Appearance	White crystalline powder
Identification	Positive
Clarity of Solution	Clear
Assay	99 ~ 100.5%
Loss on Drying	≤0.1%
Organic Volatile Impurities	Pass the Test
PH	2.1 ~ 2.6
Colour of Solution	≤BY7
Specific Rotation	+20.5° ~ +21.5°
Oxalic Acid	≤0.2%
Sulphate Ash	≤0.1%
Total Heavy Metals	≤10ppm
As	≤3ppm
Pb	≤2ppm
Zinc	≤25ppm
Copper	≤5ppm
Iron	≤2ppm
Mercury	≤1ppm
Total Plate	≤10 ³ CFU/G



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Mould	$\leq 10^2$ CFU/G
E.Coli	Negative

Package: Net weight 25kg cardboard cartons/drums lined with a layer of craft paper and two layers of plastic bags.

Usage: Vitamin C takes part in many metabolism procedures in the human body, helps decrease brittleness of blood capillaries and increase body resistance. In addition to prevention of scurvy, it is often used as a supplement for treatment of acute or chronic infection diseases or purpura.

Vitamin C is widely used in many fields such as food, beverage, breeding and forage additives. Its main functions reflected in following 6 aspects:

- 1) Keep food, fruits and beverage fresh and prevent them from producing unpleasant smell.
- 2) Prevent formation of nitrous amine from nitrous acid in meat products.
- 3) Improve dough quality and make baked food expand to its maximum.
- 4) Compensate the Vitamin C losses of beverage, fruits and vegetables during processing procedures.
- 5) Used as nutritional element in additives.
- 6) Feed additives.