

Citrates Citric Acid

Beverages

Alcoholic beverages 
Carbonated soft drinks 
Syrups & instant drinks 
Juices 
Sport & energy drinks 
Waters 

Personal Care

Colour cosmetics 
Deodorants 
Hair care 
Oral care 
Perfumes 
Skin care 
Soap & bath products 

Pharma & Health-care

Anticoagulant 
Clinical nutrition 
Electrolyte 
Laxative 
Medical devices 
Nutraceuticals 
Rehydration 

Food

Bakery goods 
Cereals, snacks 
Confectionary 
Dairy 
Dairy alternatives 
Desserts, ice cream 
Flavours 
Formula (baby) 
Fruit preparations 
Fruits, vegetables 
Instant food 
Meat & seafood 
Meat alternatives 
Ready meals 
Sauces, dressings 
Seasonings 
Sweet spreads 

Feed & Petfood

Feed 
Petfood 

Industrial Applications

Adhesives, sealants 
Agrochemicals 
Air care products 
Construction materials 
Fertilizers 
Fine chemicals 
Inks, paints, coatings 
Metal surface treatment 
Oil drilling 
Ore mining & refining 
Paper 
Photochemicals 
Polishes & wax blends 
Polymers 
Textile, leather 

Cleaners & Detergents

Dishwashing 
Industrial cleaners 
Laundry care 
Sanitary products 
Surface care 
Water softener 



A century of
established high quality

Citric acid & Citrates

Citric acid is a naturally occurring fruit acid. Through our unique natural surface fermentation, we produce 100% organic acid, indispensable for various applications in industry and in our daily lives. We produce our citric acid either in its dry form, without water (anhydrous), or in a form containing one water molecule (monohydrate). Ranging from extra-fine powder to uniform crystals and monohydrate granules. Its odorless and colorless character and good solubility in water explain its success. Citric acid is used in food, beverages, healthcare, pharmaceuticals, personal care products, feed, pet food, cleaners, detergents, and industrial applications.

We produce two types of **citrates**: **trisodium citrate dihydrate (TSC)** and **monosodium citrate anhydrous (MSC)**. The white, granular crystals are natural, odorless substances. Both have a pleasant, salty, and slightly tart taste. TSC and MSC are widely used in foods, beverages, healthcare, pharmaceuticals, personal care products, feed, pet food, cleaners, detergents, and industrial applications.

We provide our customers
**circular citric acid and
citrates** of the **highest quality
and purity**, enabling more
sustainable solutions in a wide
variety of industries

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Application areas

Citiribel's citric acid & citrates



Food & Beverages

Citric acid plays a leading role as a flavor booster and pH regulator. From giving a zesty kick to beverages and preserving the vibrancy of fruits in jams to being the secret behind that perfect gummy texture in candies, the culinary applications are boundless.



Personal care

Citric acid is found in many personal care products due to its multi-functional properties. Primarily, it acts as a natural preservative, extending the shelf life of cosmetics and skincare items. Its acidic nature also helps in adjusting the pH of formulations, ensuring they are skin-friendly. In addition, citric acid serves as a chelating agent, binding with metal ions and preventing them from causing product degradation. This versatile ingredient is often found in exfoliating products, contributing to skin renewal by promoting the shedding of dead cells. Overall, citric acid is valued in personal care for its preservative, pH-adjusting, and exfoliating benefits.



Health care

Citric acid is important in healthcare, with applications ranging from pharmaceuticals to medical treatments. In pharmaceuticals, it is utilized as a pH adjuster in formulations, ensuring that medications are stable and effective. Additionally, citric acid is employed as an excipient in certain drug formulations. Beyond pharmaceuticals, citric acid finds use in medical treatments, citric acid's antimicrobial properties contribute to its use in wound care, helping to prevent infections.



Cleaners & Detergents

Citric acid is also used in cleaners and detergents, due to its versatile and environmentally friendly properties. As a chelating agent, citric acid binds with metal ions present in hard water, preventing them from interfering with the cleaning process. This is particularly valuable in laundry detergents and dishwasher detergents, where it helps improve the effectiveness of the cleaning agents.

Moreover, citric acid serves as a pH adjuster in cleaning formulations. It helps maintain the optimal pH level, enhancing the performance of other cleaning ingredients. Its mild acidic nature makes it effective in removing mineral deposits, scale, and soap scum from surfaces. Citric acid's biodegradability adds to its appeal in environmentally conscious formulations. Overall, citric acid contributes to the cleaning efficiency, chelation of hard water minerals, and environmental friendliness of various cleaning and detergent products.



Feed & Petfood

Citric acid serves as a natural preservative in pet foods and animal feeds, helping to extend shelf life by inhibiting the growth of mold and bacteria. The chelating properties assist in controlling mineral content in feed and pet food, particularly by binding to metal ions. This helps maintain the quality of the product and can influence the availability of essential minerals for the animals. It is used as an acidifier in some formulations, contributing to the overall pH balance of the feed.



Industrial Applications

The versatility of citric acid extends to various industrial applications. It is used in dyeing processes as a chelating agent to enhance color fastness. Additionally, citric acid is employed in the paper industry to improve pulp quality. It finds application in construction and serves as a foaming agent in plastics, it even replaces harmful components.