



P. J. HEALTHCARE

# Direct Compression

**INNOKOAT EFFER-C**  
(Modified Citric Acid)



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### Information Sheet:

• **INNOKOAT EFFER-C** is a modified Citric Acid Monohydrate developed for use in pharmaceutical, Nutraceutical, Cosmetics & Agriculture/Animal Feed preparations. The most common use of citric acid in pharmaceuticals is the effervescent effect it produces when combined with carbonates or bicarbonate. It is used as a flavor enhancement excipient, a pH adjusting agent for cream and gel formulations and as the acid source in effervescent tablets and also application include soft drinks, candies, ingredient in meat tenderizer and an emulsifier in ice cream. The monohydrate form of the product forms when citric acid is crystallized from cold water.

### Advantages:

- Free flowing Property, better behavior during the production process
- Local GMP Good Manufacturing Practice Certifications
- In-house Product Specifications & test method & document support
- Efficient delivery time
- Availability: In Granules / Powder
- Packing in HDPE container

Sr. No.	TEST	SPECIFICATION
1.	Appearance	White to off white Granular powder.
2.	pH (1.0% w/v)	0.5 to 5.5
3.	Bulk Density	0.2 to 0.7 g/ml
4.	Heavy Metal	NMT : 10.0 ppm
5.	Sieve Analysis	Retained on 60# (NMT: 50%) Retained on 100# (NMT: 70%)
6.	Loss on Drying	Not more than 8.0%
7.	Residue in Ignition	Not more than 5.0%

### Products Categories & Application:

- Manufacturing of highly effective effervescent Sachets & tablets in pharmaceutical industry.
- Food application & Beverage Preparation. It is widely used in the food industry as an additive for its ease of production & safe to consume. When added to food products or beverages, the acid provides a sharp, sour taste which increases appetite and enhances flavor.
- Besides its use as an additive, the citric acid is also commonly used as a natural food preservative.
- By increasing acidity, the low pH conditions produced prevent bacterial and fungal growth, therefore prolonging the life of the food or drink. It also helps preserve flavor and maintains pH at a suitable level to prevent food degradation, especially canned food.
- The acid is also heavily used in the preparation and production of Vitamin C as a flavoring. {Note that citric acid and Vitamin C (ascorbic acid) are two completely different substances.}
- When topically applied to the skin, it acts as an antioxidant, which helps conceal signs of aging. The acid also exfoliates the skin by removing dead skin cells from the top layer of the skin, thus encouraging new cell growth. In detergents, shampoos and soap, it is added so that foam is more easily produced. It also increases the efficiency of these products as it helps dissolve stains more quickly.
- This acid is favored over other additives because it is environmentally friendly, biodegradable and is relatively harmless.
- INNOKOAT Effer-C is having excellent flow ideal for direct compression and sachet formulation. It has better compaction, allowing for less binder, resulting in an exceptional effervescent tablet.