Natural and organic cleaning products

Citric Acid



Citric acid plays a key role in all living creatures.

It has a very wide variety of uses: Food additive, cosmetics, fizzy drinks, ph regulator. It is used in many fun recipes and can be used to enhance the flavour of your food. It's an amazing antioxidant which is another reason it's a great addition to your recipes.

It also descales, cleans can be an alternative natural cleaner to some smellier ones like vinegar.

100 % bio-degradable..

Kraft bags are used to package the citric acid making it a plastic - and guilt-free buy. It is produced in Western Europe and has a small carbon footprint during transport.

Dishwasher tablet formula:

1 Table Spoon (TS) of Citric acid and 1 TS percarbonate. You can add ½ glass of vinegar at the end for shining glasses.

Make your own lemonade:

2 TS citric acid 100g of sugar 1 lemon juice 1l of water and 4 TS of Bicarbonate of soda (food grade).



Diabetic lemonade: (make sure your GP agrees)

2 TS citric acid
100g xylitol
1 lemon juice
1l of water
and 4 TS Bicarbonate of soda (food grade).

Find all formulas in the booklet "DIY, Make your own cleaning products". Email:foodaliveltd@gmail.com or call Andre at 01825 509 158 – 07951 144 122