

**PRODUCT INFORMATION**

**NATURAL (L+) TARTARIC ACID**

FOOD ADDITIVE No.	334
CAS	87-69-4
C <sub>4</sub> H <sub>6</sub> O <sub>6</sub>	
MOL. WT.	150.09

**PROPERTIES**

MELTING POINT	168 °C - 170 °C
SPECIFIC ROTATION	$[\alpha]_D^{20} = +12.0 - +12.8^{\circ}$

SOLUBILITY(25°C)	WATER	133g/100ml
	ETHANOL	33g/100ml
	ETHER	0.4g/100ml

**SPECIFICATIONS**

DESCRIPTION: Free flowing white granular crystals or white powder, strong acidic taste; odourless, stable in air.

COMPLIES WITH:	FCC X, BP, USP, FSANZ & ECP.
ASSAY:	99.7% Minimum (Dry Basis)
LOSS ON DRYING:	0.2% Maximum
RESIDUE ON IGNITION:	0.05% Maximum
pH:	Acidic
ARSENIC:	1 PPM Maximum
MERCURY:	1 PPM Maximum
CADMIUM:	1 PPM Maximum
LEAD:	2 PPM Maximum
CHLORIDES:	100 PPM Maximum
HEAVY METALS:	10 PPM Maximum
OXALATES:	100 PPM Maximum
SULPHATES:	150 PPM Maximum
CALCIUM:	200 PPM Maximum
IRON	10 PPM Maximum

<b><u>COUNTRY OF ORIGIN:</u></b>	Australia or Italy
<b><u>AVAILABILITY:</u></b>	Granular
<b><u>STORAGE:</u></b>	Store in dry well sealed containers.
<b><u>PACKAGING:</u></b>	15kg White Opaque Polyethylene bags 1000kg White Woven Polypropylene bags
<b><u>USES:</u></b>	Natural Tartaric Acid is found widely distributed in nature. It is classified as a fruit acid. Tartaric Acid is produced commercially from wine industry fermentation residues.
<b><u>FOOD &amp; BEVERAGE:</u></b>	Tartaric Acid is used as an acidulant in carbonated and still beverages, beverage powders, gelatin desserts, hard and soft confectionary and pectin jellies.
<b><u>WINE INDUSTRY:</u></b>	Tartaric Acid is the acidulant of choice for winemaking.
<b><u>PHARMACEUTICAL:</u></b>	Tartaric Acid is a saline purgative. It is used in effervescent powders, tablets and as a buffering agent.
<b><u>INDUSTRIAL:</u></b>	Tartaric Acid is used in metal cleaning and finishing, as a set retardant in cement and plaster, in certain photographic applications and in the manufacture of Tartrate salts.

This product complies with the requirements of the FCC X, FSANZ, USP, BP & EC Pharmacopoeia, is a food product fit for human consumption and is Kosher Certified.

Shelf life is 5 years from date of manufacture. Product should be stored in a cool dry place.