

## Natural Cream of Tartar

### [L(+)] Tartaric Acid Monopotassium Salt] Product Information

FOOD ADDITIVE No.	336
CAS	868-14-4
COOH.CH(OH).CH(OH).COOK	
MOL. WT.	188.18

#### Properties

MELTING POINT	160°C with decomposition
SOLUBILITY (20°C)	Water 6.17g/Litre Boiling Water 62.5g/Litre Alcohol (95°C) Insoluble
SPECIFIC OPTICAL ROTATION	+8.0 - +9.2

#### Specifications

##### DESCRIPTION

White crystalline powder, odourless, pleasant acidulous taste. Produced from the residue of wine distillation (argol), it is pure, fit for human food and a natural product.

ASSAY	99.5% Minimum
LOSS ON DRYING	0.5% Maximum
PH (0.5% solution)	3.4 - 3.8
FREE T.A.	2000 PPM Maximum*
OXALIC ACID	100 ppm Maximum
ARSENIC	1 ppm Maximum
MERCURY	1 ppm Maximum
CADMIUM	1 ppm Maximum
LEAD	2 ppm Maximum
COPPER	10 ppm Maximum*
IRON	10 ppm Maximum*
HEAVY METALS	10 ppm Maximum
CHLORIDES	200 ppm Maximum
SULPHATE	500 ppm Maximum
AMMONIA	FCC VIII Test
INSOLUBLE MATTERS	FCC VIII Test

\*Typical Vaues - not always tested

#### Storage

Store in dry well sealed containers.

Product should not be exposed to high temperatures or humidity.

#### Packaging

15KG White Opaque, polyethylene bags.