
 GONZALO CASTELLO	F-1 MIA	DATE	Nº
	TECHNICAL DATA SHEET	12/2023	1

PRODUCT NAME		CREAM OF TARTAR E 336 (i)	
CHEMICAL NAMES (SYNONYMS):		ANHYDROUS MONOPOTASSIUM SALT OF L (+) TARTARIC ACID, L (+) MONOPOTASSIUM TARTRATE, L (+) POTASSIUM BITARTRATE, L (+) POTASSIUM HYDROGEN TARTRATE, L (+) MONOBASIC POTASSIUM TARTRATE	
DESCRIPTION OF PRODUCT:		White crystalline powder.	
INGREDIENTS:		Minimum 99.5 % CREAM OF TARTAR Maximum 0.5 % WATER (drying at 105 °C for 4hours)	
CHEMICAL FORMULA:		C4H5O6K	
SOLUBILITY:		One gram dissolves in 165 ml of water at 25°C, in 16 ml of boiling water, and 8820 ml of alcohol	
STABILITY:		Very stable in recommended storage conditions.	
SPECIFICATIONS	APPEARANCE	Powder white to off white, it tastes slightly acidic.	
	CHEMICAL DATA	DESCRIPTION : FCC XI IDENTIFICATION: FCC XI ASSAY (DRY BASIS): min. 99.5 % LOSS ON DRYING: max. 0.5 % IRON: max. 10 ppm Fe LEAD: max. 2 ppm Pb HEAVY METALS (Pb): max. 10 ppm SPECIFIC ROTATION: +8.0 - +9.2 AMMONIA: No odor detected INSOLUBLE MATTER: No undissolved residue SIEVE ANALYSIS: Under 250 microns 99.5%	
	MICROBIOLOGICALS	ESCHERICHIA COLI: <10 UFC/100 g SALMONELLA: No presence/25 g	
FORMAT AND PRESENTATION	PACKAGING	PACKING TYPE	FEATURES
		Bags of 25 Kg.	paper (3 layers) and internal plastic bag
	PALLETS SIZE	Pallets of 1050 Kg.	
LABELING	Printed bag with company data, product name indicating use in food. Label in each bag with the following information: batch number, production date, shelf date, MADE in Spain, "Kosher", "USP, NF, FCC."		

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PRESERVATION	STORAGE & TRANSPORTATION REQUIREMENTS	<p>Store in area free of odors, low humidity and ambient temperatures.</p> <p>During transportation always protect from humidity and odors.</p>
APPLICATIONS & USES:		<p>Acidifier and buffer in the food industry.</p> <p>For tartaric acid stabilization.</p> <p>Baking Powder: provides leavening component when mixed with baking soda (sodium bicarbonate).</p> <p>Stabilizes & increases the volume of beaten egg whites.</p> <p>Provides creamier texture to sweets (i.e., candy & frosting).</p>
SHELF LIFE:		3 years.
SUGGESTIVE USES		<p>For acidification: add directly to food according to manufacturing process.</p> <p>For stabilization of wine: add directly to the specific protocol.</p> <p>For baking powder: Mix with sodium bicarbonate (2 parts of cream of tartar and 1 part sodium bicarbonate).</p> <p>For stabilization of egg whites: add 1/8 tsp. per egg white when making soufflés and meringues.</p>
COMPENDIA COMPLIANCE		Meets all requirements of the USP, FCC, NF when tested according to these compendia.
LEGAL NOTICE		The information given is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.