

PRODUCT INFORMATION

Natural Cream Of Tartar [L(+) Tartaric Acid Monopotassium Salt]

FOOD ADDITIVE No.	E336
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 Values – 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

This product complies with the requirements of the FCC X, FSANZ, USP, NF, BP & EC Pharmacopoeia, is a food product fit for human consumption. Shelf life is 5 years from date of manufacture. Product should be stored in a cool dry place.

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