

Technical Data Sheet

Version: 1.0 EN

Cream of Tartar, E 336i

Article number: D10287

General Information

Origin	Cream of tartar is also known as the salt of tartaric acid or potassium bitartrate. It is used as a stabiliser and acidity regulator in foods and is used in combination with baking soda as a leavening agent. It is a natural by-product of wine production.
CAS Number	868-14-4
EC Number	212-769-1
INCI	POTASSIUM BITARTRATE
Molecular Formula	C ₄ H ₅ O ₆ K
Appearance	White powder
Packaging	25 kg bags and small containers
Shelf life	24 months
Applications	Application in food, Cosmetic application
Allergens	None of the 14 main allergens added or contained
Compliance	Regulation (EU) 2023/915, Regulation (EG) 1829/2003, Regulation (EG) 1830/2003, Regulation (EU) 2012/231, USP, NF, Codex 9

Specification Values

Parameter	Value
Content	Min. 98,0 %
Solubility	Not very soluble in water, insoluble in alcohol an pH 3,4
Loss on drying	≤ 0,5 %
Iron	≤ 0,2 %
lead	≤ 15 mg/kg
Heavy metals	≤ 10 mg/kg
Mercury	≤ 1 mg/kg
Chloride	≤ 500 mg/kg
Sulphate	≤ 1000 mg/kg

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Calcium	≤ 40 mg/kg
Oxalates	≤ 100 mg/kg
Insoluble substances	c/test FCC 9
Specific rotation	+ 8,0 - +9,2

Nutritional Values

	Average Values (per 100g / 100ml)
Energy (kJ)	1348,1
Energy (kcal)	317,2
Fat (g)	0
- Of which saturated fats (g)	0
Carbonhydrates (g)	79,3
- Of which sugars (g)	0
Fibre (g)	0
Protein (g)	0
Salt (g)	0

Additional Information

All details are based on our current state of knowledge and are not transferable to other products. They do not constitute a warranty or guarantee of specific properties or suitability for particular applications. Each use of our supplied products must be tested in the respective application and checked for any existing property rights. Color and form of the product may slightly vary within a production batch due to the manufacturing process.

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