PMB 25, Red Cliffs Victoria, 3496, Australia
tel +61 3 5029 1450 ABN 92 008 275 554
info@australiantartaric.com.au **www.australiantartaric.com.au**

ATP Australian Tartaric Products

Natural Tartaric Acid

[L(+) Tartaric Acid] Product Information

FOOD ADDITIVE No.	334
CAS	87-69-4
$C_4H_6O_6$	
MOL. WT.	150.09

Properties

MELTING POINT	168°C - 170°C	
SPECIFIC ROTATION	$[\alpha]^{20}$ = +12.0 - +12.8°	
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	BP, FCC VIII, FSANZ, USP, ECP.
ASSAY	99.5% Minimum (Dry Basis)
LOSS ON DRYING	0.2% Maximum
RESIDUE ON IGNITION	0.1% Maximum
PH	Acidic
ARSENIC	1 PPM Maximum*
MERCURY	1 PPM Maximum*
CADMIUM	1 PPM Maximum*
CHLORIDES	100 PPM Maximum*
HEAVY METALS	10 PPM Maximum*
OXALATES	100 PPM Maximum*
SULPHATES	150 PPM Maximum*
CALCIUM	200 PPM Maximum*

*Typical Vaues - not always tested

Country of Origin

Australia or Italy

Availability

Granular
BX

Storage

Store in dry well sealed containers.

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Packaging
15Kg White Opaque Polyethylene bags.

Uses
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.

Food & Beverage
Tartaric Acid is used as an acidulant in carbonated and still beverages, beverage powders, gelatin desserts, hard and soft confectionary and pectin jellies.

Wine Industry
Tartaric Acid is the acidulant of choice for winemaking.

Pharmaceutical
Tartaric Acid is a saline purgative. It is used in effervescent powders, tablets and as a buffering agent.

Industrial
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 VIII, FSANZ, USP, 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.