

TARTARIC ACID
ACIDE TARTRIQUE
E 334

GENERAL CHARACTERISTICS	
Physical aspects	White crystals
Organoleptic aspects	Strong acidic flavour
Origin	Tartaric acid is a compound that is widely used in the plant kingdom, either in free form or in the form of salts. It is found in many fruits and especially grapes. The raw materials used in its manufacture are exclusively natural by-products from winemaking.
Chemical status	Empirical formula: $C_4H_6O_6$ Molecular weight: 150.1 g/mol

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ As organic acid: fruit juice, carbonated drinks, confectionery and biscuits, acidification of musts obtained with overripe grapes, stabilizing the taste, color and nutritional value of canned goods. ➤ As an acidity regulator: pH stabilization in confectionery, production of jams, pastry preparations (toppings, fillings, etc.), preserves, sauces, etc. ➤ The tangy flavor is persistent and is more important than citric acid in baking cakes and drinks. ➤ Accentuates the tangy fruit flavor ➤ Reduced hygroscopicity, but easy solubility in water and alcohol ➤ Bacteriostatic and conversational action ➤ Ability to form complexes with stabilizing action on vitamins and dyes ➤ Very soluble in water and in alcohol
Applications	<ul style="list-style-type: none"> ➤ Confectionery: tangy taste of fruit that enhances the aromas and organoleptic characteristics of candies, etc. It is preferably used for tastes grapefruit, lemon and gooseberry and can be mixed with citric acid ➤ Pastry: improves weak flours. Used as a baking powder component and acidifying pasta. Between the composition of esters with fatty acids, improving leavened pasta ➤ Mustards and culinary sauces ➤ Fruit processing: acidifier for jams, marmalades, fruit nectars, candied fruits, stabilizes the color and vitamins of canned fruits ➤ Exalts fruit aromas in ice cream ➤ Canned Vegetables: Stabilizes the appearance, color, taste, scent and nutritional value and exalts the aromas. ➤ Fish: preserves the freshness of the fish, stabilizes the natural color, the vitamin content and the flavor ➤ Indicated for non-alcoholic refreshing drinks which exalt the fruit aromas ➤ Fat industry: stabilizes fats and oils during refining, protects the vitamin content and has antioxidant action preventing rancidity

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2.3 Canned or bottled fruit and vegetables 04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	Quantum Satis
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar – As glazing agent only 05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC	5 000 mg/kg
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

SPECIFICATIONS

Physico-chemical specifications

Purity (pure tartaric acid content)	Min. 99.7 %
Specific rotatory power	+12 ° to +12.8 °
Loss on drying	Max. 0.2 %
Sulfuric ashes (residue on calcination)	Max. 0.05 %
Oxalic acid	Max. 50 ppm

Heavy metals (< 5 ppm)

- Lead	Max. 0.5 ppm
- Mercury	Max. 0.5 ppm
- Arsenic	Max. 0.5 ppm
- Cadmium	Max. 0.5 ppm
- Iron	Max. 5 Ppm

** In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.*

NUTRITIONAL DATA FOR 100G

Energetic Value	300 Kcal / 1300 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	0 g
Salt	< 2.5 g
Minerals	
- Potassium	< 5 mg
- Sodium	< 1 mg
- Calcium	< 1 mg



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ALLERGENS

	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA

GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	87-69-4 / 201-766-0

DIET

	Suitable for	Certified
Halal	X	
Kosher	X	
Vegetalian	X	
Vegetarian	X	



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PACKAGING / STORAGE

Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin) 1 kg plastic tin – Box of 12 x 1 kg – Pallet of 30 boxes (360 kg) 25 Kg net bags – Pallet of 20 bags (500 kg)
Storage conditions	Store in a dry, dry place, in an airtight container, at room temperature.
Shelf life	5 years minimum in its original and unopened packaging This product has a tendency to caking, prolonged storage is not recommended.

ARTICLE CODE	150 g ⇒ 10105	1 Kg ⇒ 110A	25 Kg ⇒ 111F
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We reserve the right to modify this data according to the evolution of our products.

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