

H & A (Canada) Inc.

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PRODUCT DATA

CREAM OF TARTAR (Potassium Bitartrate)

CAS #: 868-14-4

Molecular Formula: $KC_4H_5O_6$

Appearance:

White crystalline powder with nice acidic taste, odorless.

Applications:

Cream of tartar is used in various food and non-food applications. Typical food applications include stabilizing egg whites while increasing their heat tolerance and volume; preventing the crystallization in sugar syrups; reducing discoloration of cooked vegetables and it is frequently mixed with baking soda (which needs an acid ingredient to activate it) to form baking powder.

Specifications:

This product complies with the requirements of NF XIX and FCC IV.

ITEMS	SPECIFICATIONS
Identification	A: Reddish purple color; B: Yellow orange precipitate; C: Silver is deposited forming a mirror
Assay	> 99 %
Solubility	1 gram dissolves in 16 ml boiling water
Insoluble matter	No undissolved residue remains
Ammonia	Odor of Ammonia is not evolved
Heavy metals	< 4 ppm
Lead	< 2 ppm
Arsenic	< 1 ppm

Packing:

Packed in 25 kg multi-layer bags.

Storage & Shelf life:

The product should be stored in a cool, dry place away from sunlight. Normal shelf life is 5 years from manufacturing date.

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