



COMPANY WITH QUALITY MANAGEMENT SYSTEM ISO 9001,  
HACCP AND ENVIRONMENT ISO 14001



## Product Specification Sheet Cream of Tartar

Date of last revision: September 2024  
(Potassium Bitartrate)

### DEFINITION

The Cream of Tartar is a hygroscopic substance, used in oenology as accelerating crystallization and precipitation of bitartrate in wines.

### APPLICATIONS

It acts as crystallization nuclei unstable potassium bitartrate wines, cutting the cooling period in the tartaric stabilization against bankruptcies.

Fruits, wines, sweets.

### Physical and Chemical Properties

Characteristics	FCC/USP-NF/ BP/Ph/OIV/ UE
Chemical formula	C <sub>4</sub> H <sub>5</sub> O <sub>6</sub> K
Assay (dry basis)	99.0 to 101 %
Loss on drying	Max 0,5%
Sulphate	Max 500 ppm
Ammonia	Passes test
Arsenic	Max 1 ppm
Lead	Max 2 ppm
Mercury	Max 1ppm
Oxalic Acid	Max 100 ppm
Iron	Max 10 ppm
Sodium	Max 1%
Chloride	Max 500 ppm
Heavy Metals (As Pb)	Max 10 ppm
Insoluble Matter	Passes test
Color	APHA 100
Ph (0.5% w/v)	3.4 – 3.6

### INSTRUCTIONS AND DOSAGE

Cream of tartar or potassium bitartrate (KHT) is used in the static "contact process" (Müller-Spáth, 1977) for rapid stabilization frío. El came prepared is cooled to 0 - +1 ° C was added 400 g / hl of KHT crystals finely ground (50% weight in particles less than 50 .mu.m) and maintained with continuous stirring for 4 to 8 hours, taking care to avoid unwanted aeration. After the contact time the crystals are separated (by centrifugation or, preferably,

by filtration). The effectiveness of treatment can be monitored by analytical techniques rapid response as mini-contact, saturation temperature (Würdig and Maujean or atsimba and Gaillard). If the results are satisfactory, the treatment is stopped. This technique has the advantage of reducing the traditional cold treatment for stabilizing wine bitartratos in 4-8 hours, and sometimes less, in the case of white wines. The

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wine is kept at 0 ° C only during treatment, which minimizes the loss of extract in wines, energy consumption and icing in cold equipment. The maximum dose is 4 g / l.

Keep in closed container protected from light radiation.

### **PHYSICAL APPEARANCE**

white crystalline odorless powder.

### **STORAGE**

Store in its original packaging hermetically sealed, in a cool and dry place without odors.

Respect the optimal date of use written on packaging, Respect expiration date (5 years) marked on the packaging

### **PRESENTATION**

Bags of 25 kilogram.

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