



TECHNICAL DATA SHEET TARTARIC ACID (L+)

DESCRIPTION

Tartaric acid is a natural product of grape products. It is included in the list of Food Additives with code E-334.

APPLICATION AREAS

It is used in food, pharmaceutical, winemaking area, cosmetic, among others.

INSTRUCTIONS AND DOSAGE

Recommended maximum dose in wine: 2.5 g/L. Each 1 g/L of product increases the titratable acidity by approximately 1.53 g/L, expressed as sulfuric acid.

For other applications, the dosage should be adjusted according to the final product, process development, and specific formulation.

COMPOSITION

L (+) tartaric acid E-334

PHYSICAL-CHEMICAL PROPERTIES

Physical-Chemical Properties	Detail
Chemical formula	C 4 H 6 O 6
Identification	To comply with BP,USP -NF,JP,FCC,OIV,UE
Appearance	White or almost white crystals or crystalline poder without anomalies
Odor	Odorless
Taste	Acid without abnormal taste
Purity (dry base)	99,7-100,5%
Loss on drying	Máx. 0,2 %
Heavy metals (ppm pb)	Máx. 10 ppm
Lead	Máx. 2 ppm
Ph (acid)	Complies
Iron	Máx. 10 ppm
Arsenic	Máx. 0,15 ppm
Mercury	Máx. 1 ppm
Sulfates	Máx. 150 ppm
Chloride	Máx. 100 ppm
Calcium	Max 200 ppm
Oxalic acid	Máx. 100 ppm
Sulfated Ashes	Máx. 0,05%
Specific rotation	Between +12° and +12.8°
Melting point	Between 168°C _ 170°C



PRODUCT COMPLIES WITH THE CHARACTERISTICS REQUIRED BY

FCC, JP, BP, USP-NF, OIV, EU

PHYSICAL ASPECTS

Colorless, transparent crystals or white crystalline powder, odorless, hygroscopic in nature.

PRESENTATION

25 kg bag.

STORAGE

Keep in its original package, hermetically sealed, in a cool, dry and odorless place.
Respect the expiration date (5 years) indicated on the package.

COUNTRY OF ORIGIN

Chile