

L [+] TARTARIC ACID

(NATURAL FROM GRAPES)

Tartaric acid is a white, crystalline organic acid, that occurs naturally in many fruits, is the primary acid component in wine grapes, is a dihydroxy dicarboxylic acid that occurs naturally in grapes, it is used as an acidulant in wine, food, and beverages; a raw material in the production of emulsifiers; an excipient and buffering agent in pharmaceutical products; and in other applications in plaster and effervescent antacids.

Tartaric acid is extremely important ingredient in the winemaking process due to the key role it plays in maintaining the chemical stability of wine: colour and influencing the wines final taste.

ANALYSIS	RESULTS
International regulations	To comply with OIV, BP/Ph, EUR/Ph VIII, US/Ph and N.F FCC-10
Purity - Richness	> 99,5%
Specific Rotation	Between +12° and +13°
Solubility	Total in water and alcohol
Assay (dry basis)	99,7 a 100,5%
Lost on drying	Max 0,2%
Heavy Metals (ppb Pb)	Max 10 ppm
Lead	Max 2 ppm
Iron	Max 20 ppm
Mercury	< 1 ppm
Arsenic	< 1 ppm
Sulphates (H2SO4)	< 150 ppm
Chlorides (HCL)	< 100 ppm
Citric Acid	Absence
Oxalic Acid	Negative
Sulphated Ash	Max 0,05%

