

CREAM OF TARTAR

Cream of Tartar is a hygroscopic substance, used in oenology as an accelerator of the crystallization and precipitation of bitartrates in wines. Is a white salt, that was form as a by - product of Tartaric acid wish is the most prominent acid in wine. The salt is called potassium bitartrate, also known as potassium hydrogen tartrate (KHT), or as the potassium acid salt of tartaric acid. In cooking it is well known as cream of tartar for leavening and coloring stabilizing properties.

ANALYSIS	RESULT
International regulations	Cumple BP/Ph, EUR/Ph VIII, JP/Ph XIV, US/Ph, FCC 10, OIV, NF.
Assay (Dry basis)	99,0 a 101 %
Lost on drying	Max 0,5%
Heavy Metals (ppb Pb)	Max 10 ppm
Amonio	Complies Test
Sodium	Max 1%
Lead	Max 2 ppm
Iron	Max 10 ppm
Barium	Complies Test
Mercury	< 1 ppm
Arsenic	< 1 ppm
Sulphates (H2SO4)	< 150 ppm
Clorines (HCL)	< 500 ppm
Insoluble Matter	Complies Test
Oxalic Acid (C2H2O4)	Max 100 ppm
Color	Alpha 100
pH (0,5 % w/v)	

