

PRODUCT SPECIFICATION

DATE OF ISSUE
06-11-2023

CREAM OF TARTAR (E336)

PRODUCT
CODE: 05



T061123M200519A061123

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Cream of tartar		
Product code	05		
Product number	Content	EAN	Packaging
1541	80g	8718309830359	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1542	200g	8718309830366	
1543	900g	8718309830373	
1593	12,5kg	8718309831172	Blue bag =  in box
1535	25kg	8718309831189	

1.2 Scientific product information

Single ingredient			
Main use	Food acid		
Chemical name	Natural Monopotassium tartrate, Potassium bitartrate		
Chemical formula	C ₄ H ₅ O ₆ K		
Production method	Cream of tartar is naturally present in grapes and is a byproduct of winemaking. Cask tartar, or crude tartar, is left by wine on the storage tanks: it is the richest tartaric material, as it contains from 60% to 90% of potassium bitartrate. This is used for production of cream of tartar. It is purified and dried.		

1.3 Legislative product information

CAS number	868-14-4	HS code (customs)	2918 1320
EU food additive	E336i		
Country of Origin	Italy		
Organic products	For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, cream of tartar may be used in the manufacture of processed organic foods.		
Use and quantity	In accordance with European Regulation 1129/2011, the additive is authorized to be used quantum satis in all the categories; 5000 mg/kg in processed cereal-based foods and baby foods for infants and young children.		

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		crystalline powder	
Colour		white	
Odour/taste		odorless/ tasteless	
Purity	%	>99,5	
Assay	%	>99,5	
Specific optical rotation	o	+8.0 - +9.2	
Loss on drying	%	<0,5	
Bulk density	g/cm ³	1,25	20°C
Molecular Mass	g/mol	188,18	The Merck Index
Solubility	g/ml	6,17	water 20°C
Solubility	g/ml	62,5	water 100°C
Solubility	g/ml	insoluble	alcohol 95°C
Melting point	°C	230	
pH		3,4	1 wt% solution
Sieve analysis	> 200 µm	max. 1%	
Sieve analysis	100 - 200 µm	max. 15%	
Sieve analysis	40 - 100 µm	approx. 40%	

2.3 Chemical analyses

Iron (Fe)	mg/kg	<10	
Arsenic (As)	mg/kg	<3	
Lead (Pb)	mg/kg	<2	
Oxalates (oxalic acid)	mg/kg	<500	
Mercury (Hg)	mg/kg	<1	
Chloride (Cl)	mg/kg	<500	
Heavy metals	mg/kg	<20	
Sulphate (SO ₄)	mg/kg	<500	

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NATUURLIJK
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special food ingredients

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	✗
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✗
Fish and products thereof	✗	✗
Molluscs and products thereof	✗	✗
Soy and products thereof	✗	✗
Crustacea and products thereof	✗	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Cream of tartar does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.6 Residual Solvents:

Cream of tartar is purified without adding any toxic or noxious chemical additives.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a ventilated place.
Shelf life	60 months after production, under the above mentioned conditions.

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5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance
(Regulation (EC) No 1272/2008)

Not classified. (non-hazardous)

6. USAGE

History: Cream of tartar is naturally present in grapes. It deposits when the wine is left to stay in tanks, especially during winter months. Cream of tartar is purified without adding any toxic or noxious chemical additives. The result is the white powder which has always been used to make cakes. Some very famous industries today prefer to use natural products, such as cream of tartar, thus treasuring ancient traditions.

Cream of tartar was well known in ancient days, ever since wine was made from grapes, since it could be gathered on the sides and at the bottom of wine vases. Alchemists used it as a flux for certain metals; Paracelsus claimed it had great therapeutic virtues, a panacea for every illness. In the VIIIth century, it was given the name of TARTAR, an Arabic word meaning wine deposit. Tartaric products in general today are in great demand, due to their excellent ease of digestion, in the business of improvements for bread making.

Function in food:

- Stabilizing egg whites, increasing their heat tolerance and volume.

(for use in meringue: ¼ teaspoon (1gram) per 2 egg-whites)

- Preventing sugar syrups from crystallizing.

- Reducing discoloration of boiled vegetables.

- Frequent combination with baking soda (which needs an acid ingredient to activate it) in formulations of baking powder.

Making invert sugar syrup:

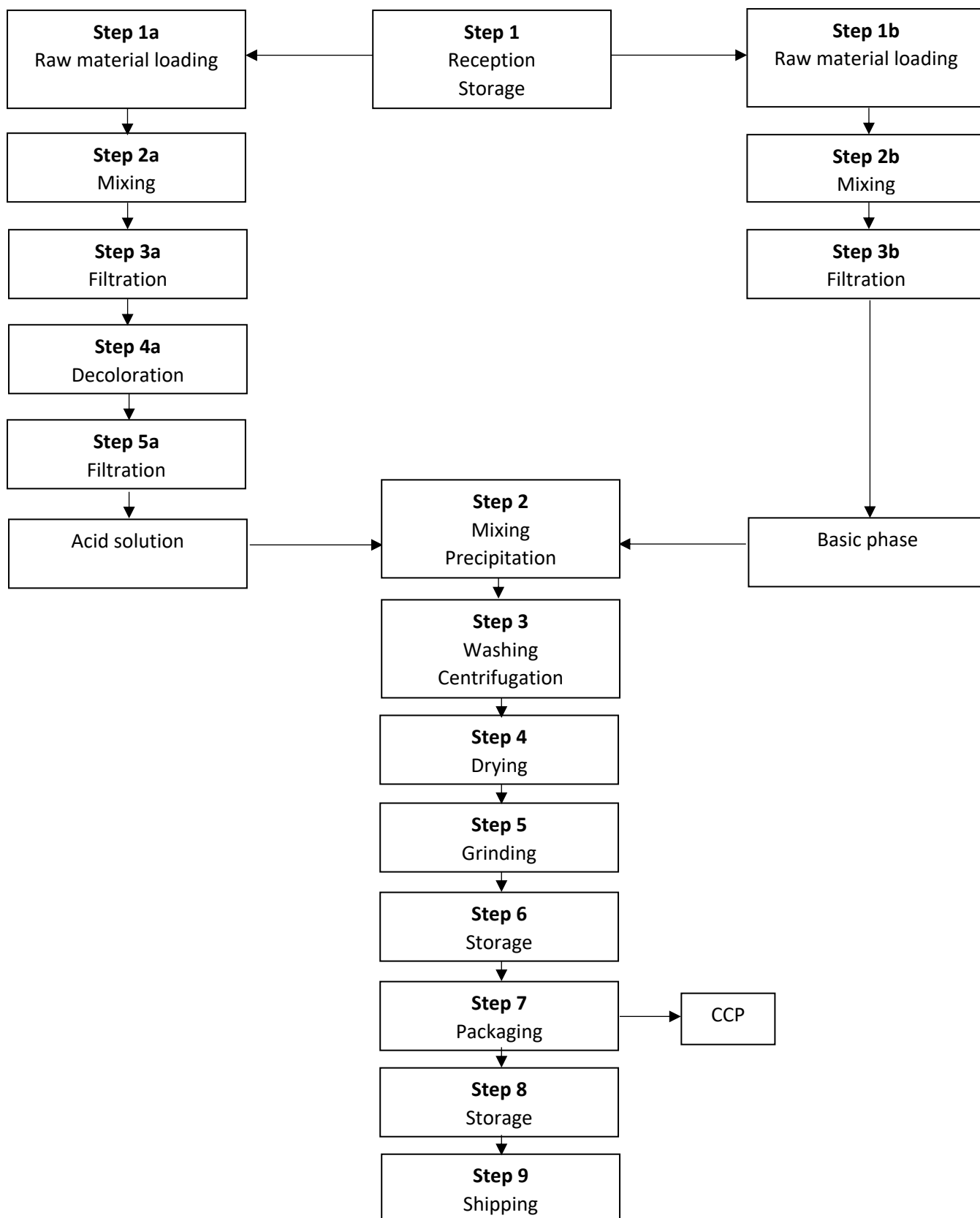
Common sugar can be inverted by mixing sugar and cream of tartar at a ratio of about 1000:2 by weight and adding 75% water. Let the mixture simmer for 20 minutes (up to 2 hours for a darker syrup). The syrup needs to reach at least a temperature of 114 °C (237 °F).

After the inversion is completed, it may be neutralized with baking soda using a weight of 45% of the cream of tartar's weight.

6.2 Dictionary

NL	The Netherlands	Wijnsteen (Kaliumtartraat, Kaliumwaterstoftartraat, kaliumbitartraat, Cremotart)
GB	Great Britain (UK)	Cream of Tartar (Potassium bitartrate, potassium hydrogen tartrate, potassium acid tartrate, monopotassium tartrate, Potassium tartrates, monobasic potassium tartrate)
DE	Germany	Weinstein (Kalziumsalz, Kalziumtartrat, Kaliumhydrogentartrat, Kaliumbitartrat, Kaliumhydrogentartrat, Reinweinstein, Cremor tartari, Kaliumtartrat)
FR	France	Crème de Tartre

6.3 Production flowchart



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7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.