PRODUCT SPECIFICATION

DATE OF ISSUE 30-06-2025
CREAM OF TARTAR (E336)	**PRODUCT CODE: 05**

NATUURLIJK NATUURLIJK
special food ingredients

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 = 05 PP Cap = 02 PE-HD
1542	200g	8718309830366	
1543	900g	8718309830373	
1593	12,5kg	8718309831172	Blue bag = 02 PE-HD 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	$C_4H_5KO_6$		
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	
Assay	%	>99,5	
Specific optical rotation	º	+8.0 - +9.2	
Moisture content	%	<0,5	
Bulk density	g/cm³	1,25	20ºC
Molecular Mass	g/mol	188,18	The Merck Index
Solubility	g/ml	6,17	water 20ºC
Solubility	g/ml	62,5	water 100ºC
Solubility	g/ml	insoluble	alcohol 95ºC
Melting point	ºC	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	<100	
Mercury (Hg)	mg/kg	<1	
Chloride (Cl)	mg/kg	<500	
Heavy metals	mg/kg	<10	
Sulphate (SO_4)	mg/kg	<500	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1034	

Energy	kcal/100g	238	
Protein	g/100g	absent	
Carbohydrate:	g/100g	79,5	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	absent	
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g	absent	
Water	g/100g	<0,5	
Organic acid	g/100g		
Dietary fiber	g/100g		
2.4.2 Minerals			
Sodium (Na)	%	< 1	
Calcium (Ca)	mg/100g	absent	
Potassium (K)	%	20,5	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = √ / No = X	Contains	Cross-Contamination (Risk)
Eggs and products thereof	X	X
Cereals containing gluten and products thereof	X	X
Lupin and products thereof	X	X
Milk and products thereof (including Lactose)	X	X
Sesame seeds and products thereof	X	X
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X

Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X
Celery and products thereof	X	X
Peanuts and products thereof	X	X
Mustard and products thereof	X	X
Fish and products thereof	X	X
Molluscs and products thereof	X	X
Soy and products thereof	X	X
Crustacea and products thereof	X	X

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 comes 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.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility wit 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.

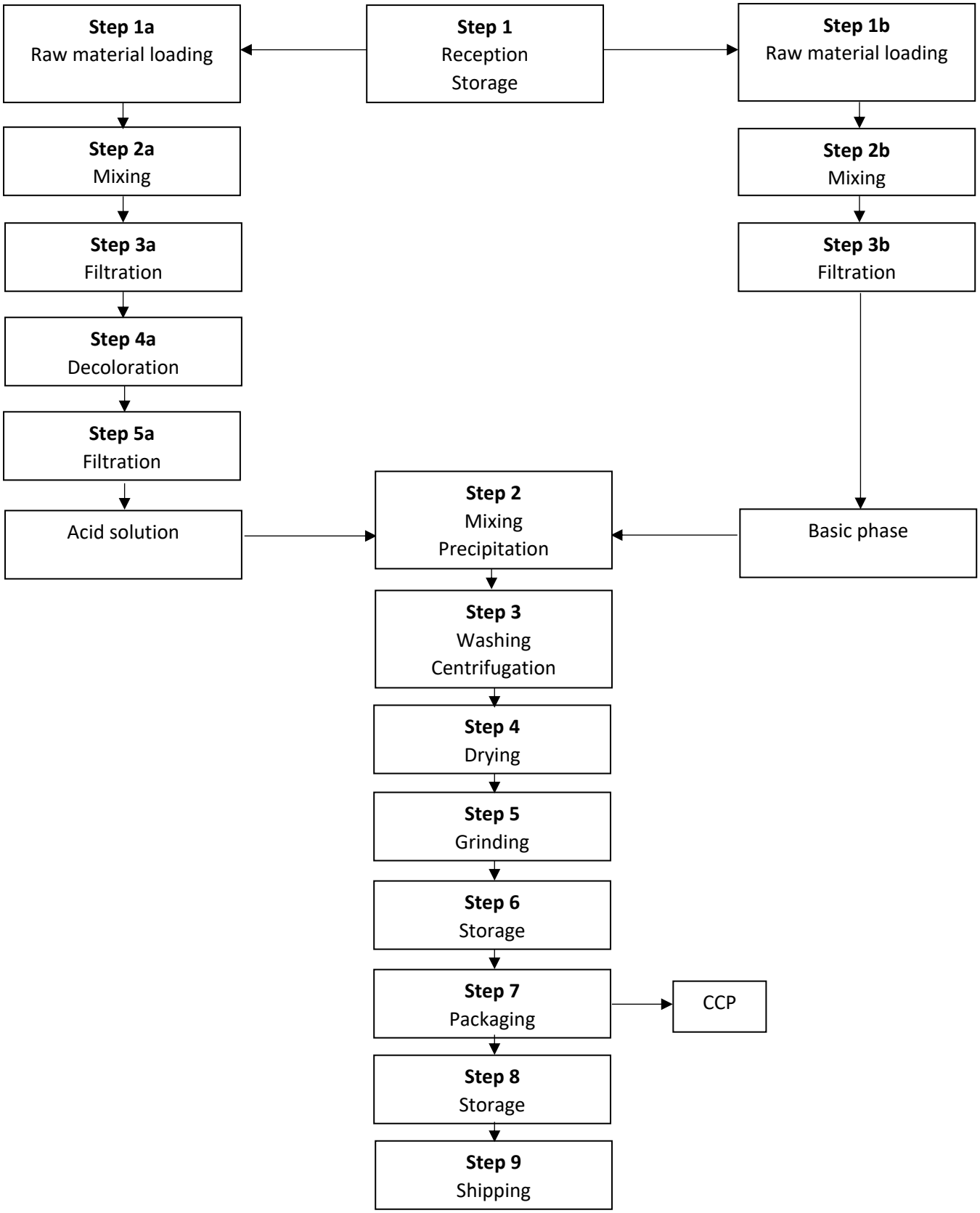
Making invert sugar syrup:
Common sugar can be inverted by mixing sugar and cream of tartar at a ratio of about 1000:2 by weight and adding 75% water. Let the mixture simmer for 20 minutes (up to 2 hours for a darker syrup). The syrup needs to reach at least a temperature of 114 °C (237 °F).
After the 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 (Bitartrate de Potassium, Tartarate de monopotassium, Acide tartrate de potassium, Hydrogénotartrate de Potassium)
ES	Spain	Crémor tártaro (Hidrogenotartrato de Potasio, Cremor Tártaro, Bitartrato de Potasio, Tartratos de potasio)
PT	Portugal	Creme de Tártaro (Bitartarato de potássio, hidrogeno tartarato de potássio, Cremor Tártaro, Tartarato ácido de Potássio, Tartarato Monopotássico, Tartaratos de potássio)

IT	Italy	Cremore di Tartaro (Bitartrato di Potassio, Idrogenotartrato di Potassio, Cremore, Cremor Tartaro, Tartrati di potassio)
DK	Denmark	Kaliumtartrater
NO	Norway	Kaliumtartrat
SE	Sweden	Natriumtartrater
FI	Finland	Kaliumtartraatit
IS	Iceland	Monokalíumtartrat
CZ	Czech Republic	Vinany draselné
SK	Slovak Republic	vínany draslíka
HU	Hungary	Kálium-tartarátok
HR	Croatia (Hrvatska)	Kalijev tartrat
GR	Greece	Άλατα του τρυγικού οξέος με κάλιο
SI	Slovenia	Kalijevi tartrati
PL	Poland	Winian potasu (Winiany potasu)
RO	Romania	Tartraţi de potasiu
BG	Bulgaria	Калиеви тартарати
RU	Russian Federation	Тартраты калия
TR	Turkey	Krem Tartar (Potasyum bitartarat)

6.3 Production flowchart



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.

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