PRODUCT SPECIFICATION

DATE OF ISSUE 03-11-2026
ORGANIC CREAM OF TARTAR (E336)	**PRODUCT CODE: 05**

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special food ingredients

T010326M01032026A01032026

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic 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 = 20 PAP with warranty seal.

1.2 Scientific product information

Single ingredient			
Main use	Food acid		
Chemical name	Organic monopotassium tartrate		
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 tartrate. 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	EU agriculture		
Certification	Organic	**Certification number**	103446
	Institute	Skal NL-BIO-01	
Organic products	This product, Cream of Tartar (E336(i)), is derived from certified organic production and is permitted for use as a food additive in organic food products of plant origin, in accordance with Regulation (EU) 2018/848 and Commission Implementing Regulation (EU) 2021/1165, Annex V, Part A, Section A1, as amended by Commission Implementing Regulation (EU) 2025/973, subject to the applicable conditions of use.		
Usage and quantity	Cream of Tartar (E336(i)) is authorized for use as a food additive in the European Union in accordance with Regulation (EC) No		

	1333/2008, Annex II, subject to the permitted food categories, maximum permitted levels and other applicable conditions of use specified therein.

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		crystalline powder	
Colour		white	
Odour/taste		Odorless, slowly acid taste	
Assay	%	>99,0	
Moisture content	%	<1,0	
Bulk density	g/ml	1,2	20ºC
Molecular Mass	g/mol	188,18	
Solubility	g/1000ml	4	water 10ºC
Solubility	g/1000ml	61	water 100ºC
Solubility	g/1000ml	insoluble	alcohol 95ºC
Melting point	ºC	230	
pH		3,4	1 wt% solution
Sieve analysis	< 250 µm	99,5%	

2.2 Microbiological data

Total plate count	Cfu/g	No microbiological data has been analyzed. Due to its composition, this product is microbiologically stable (dry product, <1% water and pH of 3,4).
Moulds	Cfu/g	
Yeasts	Cfu/g	
E Coli	Cfu/g	
Salmonella	Cfu/g	

2.3 Chemical analyses

Arsenic (As)	mg/kg	<3	
Lead (Pb)	mg/kg	<2	
Oxalates (oxalic acid)	mg/kg	<100	
Mercury (Hg)	mg/kg	<1	
Heavy metals	ppm	<10	

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2.4 Nutritional Information			
2.4.1 Nutritional Values			
Energy	kJ/100g	1348,1	
Energy	kcal/100g	317,2	
Protein	g/100g	0	
Carbohydrate:	g/100g	79,3	
Of which Sugars	g/100g	0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Dietary fiber	g/100g	0	
2.4.2 Minerals			
Sodium chloride (NaCl)	g/100g	0	
Potassium (K)	g/100g	20,7	

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

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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 stored dry.
Shelf life	60 months after production, under the above mentioned conditions. In good storage conditions, more than 10 years.

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. EXTENDED PRODUCT INFORMATION

6.1 Usage

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 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.

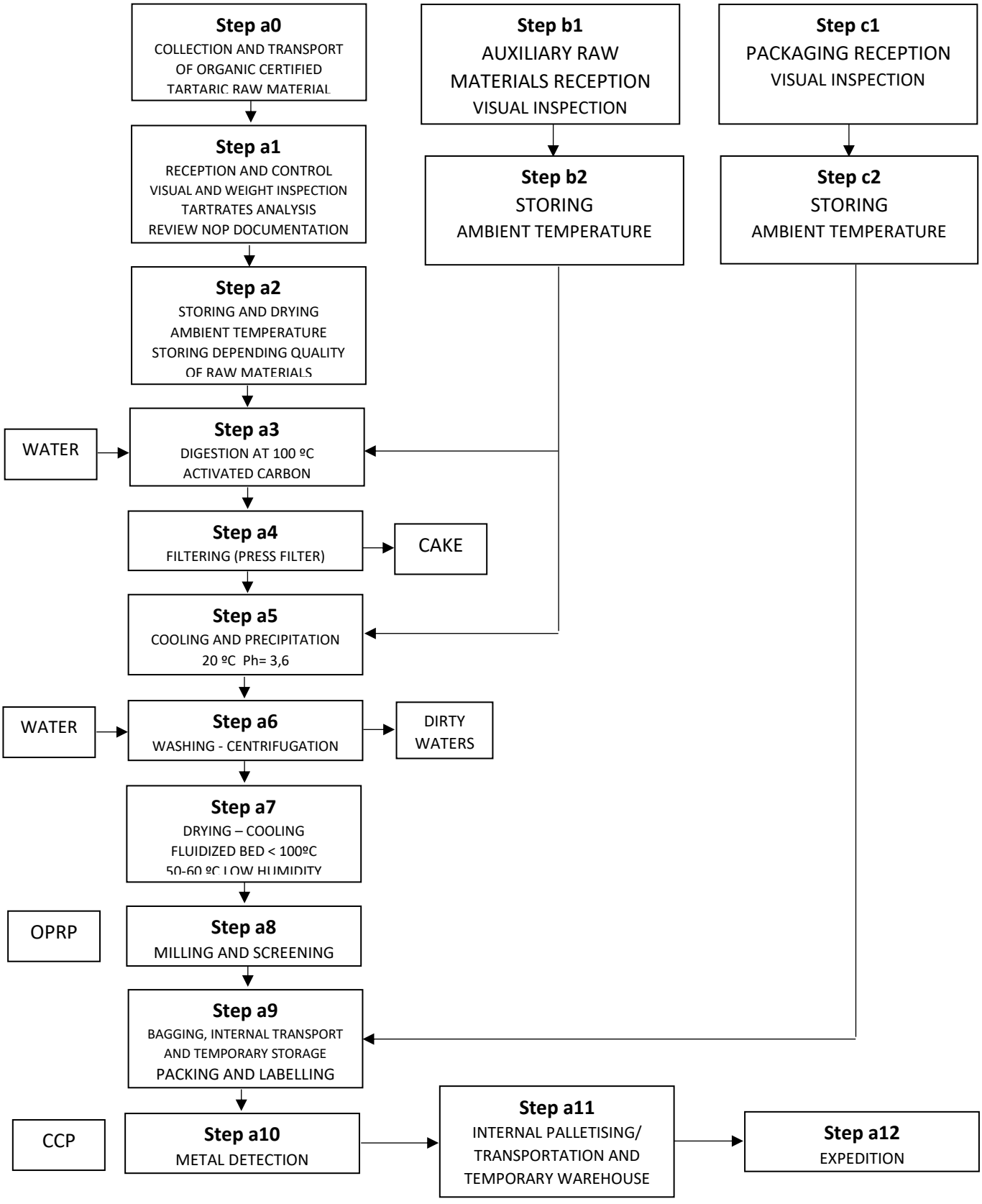
6.2 Dictionary

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	Tartrați de potasiu
BG	Bulgaria	Калиеви тартарати
RU	Russian Federation	Тартраты калия
TR	Turkey	Krem Tartar (Potasyum bitartarat)

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6.3 Production flowchart



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Step a1 RAW MATERIALS RECEPTION
Raw materials are transported at ambient temperature. Weight and quality (visual inspection) are controlled by person in charge upon reception of the goods. If no objection is raised, then goods are discharged, and a representative sample is taken to verify the real contain of tartrates. The material with NOP documentation and the highest purity is selected (>85% THK).

Step a2 RAW MATERIALS STORAGE
After reception, certified organic raw materials will be assigned with new item codes, both for production and sale. Therefore, we will identify unequivocally the organic cream of tartar on the program, regardless of the state of manufacture / sale in which it is found. In addition, a green identification label will be placed for certified organic raw materials. Goods are stored to facilitate the drying process at ambient temperature and during the necessary period. Depending on the requirements of the production, the different batches of raw material are grouped, and depending on those requirements a selection process of different tartrates is done. A test of the raw material is done prior to the transportation of raw materials to the factory checking the filterability characteristics.

Step a3 DIGESTION
Raw material is introduced inside the reactor and heating up to 100º C to increase the solubility of cream of tartar in water. Before filtration process, activated carbon is added for discoloration.

Step a4 FILTERING
The resulting solution is conducted to a press filter to eliminate organic residues (obtaining a cake)

Step a5 PRECIPITATION
Once the solution is already filtered, it is conducted to another tank or deposit, where an analysis is required to control the contain of THK and verify that the PH is 3,6. Mixture is then cooled up till 20ºC to improve the performance. Cream of tartar precipitate to the bottom of the tank.

Step a6 WASHING - CENTRIFUGATION
It consists in the separation of the liquid and solid phase by centrifuging, this liquid is reintroduced into de process. Once we obtain the desired humidity level in the solid, then is washed with tap water system while centrifugation is still running to remove impurities

Step a7 DRYING AND COOLING
Monopotassium Tartrate is dried using a fluidized bed drier working at temperatures up to 100º C. A central boiler feeds the necessary steam for the dryer and the cream of tartar is cooled using dry air till obtain 50-60º C.

Step a8 MILLING AND SCREENING
Cream of tartar is milled and sieved using a sieve of 500 micron.

Step a9 PACKING AND LABELLING
Cream of tartar is packed in 25 kg polyethylene bags, and those inside three-layered paper sacks or using big bags of different weights. All bags are labeled.

Step a10 METAL DETECTION
All bags pass the control of the metal detection machine to avoid any metal particle or scrap inside them.

Step a11 PALLETISING AND SHIPMENT
Every pallet stacks 40 bags, then it's wrapped and labeled. Material is ready for shipment.

Step b1 AUXILIARY RAW MATERIALS RECEPTION
They are transported at ambient temperature and inspected upon arrival by the person in charge, who decides its compliance. If no problem is detected, then goods are discharged.

Step b2 STORAGE OF AUXILIARY RAW MATERIALS
Goods are stored in the warehouse for the Auxiliary Raw Materials.

Step c1 PACKAGING RECEPTION
They are transported at ambient temperature and checked upon arrival by the person in charge, who decides its compliance. If no any problem is detected, then goods are discharged.

Step c2 STORAGE OF PACKAGING MATERIALS
There is a special warehouse for packaging materials.

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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.

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