

PRODUCT SPECIFICATION

DATE OF ISSUE
23-06-2023

**NATUURLIJK
NATUURLIJK**
special food ingredients




TARTARIC ACID (E334)

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1502, X1513, X1508, X1549, X1536

PRODUCTION:
12022806

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Tartaric acid		
Production	12022806		
Product code	Content	EAN	Packaging
X1502	100g	8718309830045	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1513	240g	8718309830052	
X1508	1kg	8718309830069	
X1549	12,5kg	8718309830991	Blue bag =  in box with warranty seal.
X1536	25kg	8718309831127	

1.2 Scientific product information

Single ingredient		
Main use	Food acid	
Chemical name	Natural L(+) Tartaric Acid	
Chemical formula	C ₄ H ₆ O ₆	
Production method	This tartaric acid is made from the acid potassium bitartrate produced as a by-product of the fermentation of grape juice into wine. This potassium bitartrate is first converted into calcium tartrate which is then hydrolysed into tartaric acid and calcium sulphate.	

1.3 Legislative product information

CAS number	87-69-4		
EU food additive	E334		
Country of Origin	Italy		
Organic products	For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, tartaric acid may be used in the manufacture of processed organic foods.		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		crystalline powder	
Colour		white	
Odour/taste		odorless / sour	
Purity	%	99,7	

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Assay	%	>99,7	
Rotatory power	°	+12.0 - +12.8	
Moisture content	%	<0,2	
Bulk density	g/cm ³	0,95	
Solubility		very soluble	in water and alcohol
Solubility in water	g/ml	1,39	25°C
Boiling point	°C	>400	
Melting range	°C	168 - 170	
Flash point	°C	>200	
Autoignition temperature	°C	>400	
pH		2,2	H2O 0,1N 25°C

2.3 Chemical analyses

Calcium (Ca)	mg/kg	<200	
Iron (Fe)	mg/kg	<10	
Arsenic (As)	mg/kg	<3	
Heavy metals	mg/kg	<10	
Oxalates	mg/kg	<100	
Chloride (Cl)	mg/kg	<100	
Sulphate (SO ₄)	mg/kg	<150	
Mercury (Hg)	mg/kg	<1	
Lead (Pb)	mg/kg	<2	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1292	
Energy	kcal/100g	298	
Protein	g/100g	absent	
Carbohydrate:	g/100g	99,5	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		

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Fat:	g/100g	absent	
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	<0,2	
Organic acid	g/100g		
Dietary fiber	g/100g		

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗

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Molluscs and products thereof	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products (almonds, hazelnuts, walnuts)	X	X	X
Peanuts and peanut products	X	X	X
Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

3.2 Suitability for other diets:

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

3.3 GMO Declaration:

Tartaric acid 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.

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 with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Skin irritation, Category 2 Serious eye damage, Category 1
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5.3 Labeling, directions for use:

5.3.2 Hazards identification:

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Hazard pictogram	
Signal Word	Danger
Hazard Statements	H315 - Causes skin irritation H318 - Causes serious eye damage

5.3.3 Safety Recommendation:

Prevention	P264: Wash hands thoroughly after handling. P280: Wear protective gloves/protective clothing/eye protection/face protection.
Response	P302+P352: IF ON SKIN: Wash with plenty of soap and water. P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P310: Immediately call a POISON CENTER or doctor/physician. P362: Take off contaminated clothing and wash before reuse.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Function in food:

- to provide a distinctive acid taste to finished products
- regulate the acidity of prepared foods
- as part of baking powder, to react with carbonates to generate carbon dioxide.
- Natural preservative
- Stabiliser of egg white, increased volume and heat resistance of beaten egg white.
- Reducing discolouration of boiled vegetables;
- preventing crystallisation of sugar syrups.
- preventing discoloration of boiled vegetables

Benefits: Tartaric acid has a different taste profile from citric acid, imparting less fresh and more sour notes to products. Naturally, it blends better with grape flavours than with citrus. Tartaric acid is the most water soluble of the solid acids.

Making invert sugar syrup:

Common sugar can be inverted by mixing sugar and tartaric acid at a ratio of about 1000:1 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 113% of the tartaric acid's weight.

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6.2 Dictionary

NL	The Netherlands	wijnsteenzuur
GB	Great Britain (UK)	Tartaric acid (L(+)) Tartaric Acid)
DE	Germany	Weinsäure (Weinsteinsäure)
FR	France	Acide tartrique
ES	Spain	Ácido Tartárico (Acido Tártrico)
PT	Portugal	Ácido tartárico
IT	Italy	Acido Tartarico
DK	Denmark	vinsyre
NO	Norway	Vinsyre
SE	Sweden	Vinsyra
FI	Finland	Viinihappo
IS	Iceland	Vínsýra
CZ	Czech Republic	Kyselina vinná
SK	Slovak Republic	Kyselina vínna
HU	Hungary	Borkósav
HR	Croatia (Hrvatska)	Vinska kiselina
GR	Greece	Τρυγικό οξύ
SI	Slovenia	Vinska kislina
PL	Poland	Kwas winowy
RO	Romania	Acid tartric
BG	Bulgaria	Винена киселина
RU	Russian Federation	Винная кислота
TR	Turkey	Tartarik asit

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.