

CREAM OF TARTAR SPECIFICATIONS

ANALYTICAL PARAMETER	SPECIFICATION LIMIT	Reference
Purity Assay	99.5-100.5%	European Pharmacopoeia
Loss on drying (105°C for 3 hours)	≤ 0,5%	European Pharmacopoeia
Appearance	White crystalline powder or colourless crystals	European Pharmacopoeia
Identification test A	Complies with test for specific optical rotation	European Pharmacopoeia
Identification test B (colour of methyl red indicator)	Bright red (acidic)	European Pharmacopoeia
Identification test C	Tests positive for tartrates	European Pharmacopoeia
Identification test D	Tests positive for potassium	European Pharmacopoeia
Solubility	Slightly soluble in water	European Pharmacopoeia
Barium	The solution remains clear	European Pharmacopoeia
Heavy metals (as Pb)	≤ 10 ppm	European Pharmacopoeia
Sulphates	≤ 500 ppm	European Pharmacopoeia
Chlorides	≤ 500 ppm	European Pharmacopoeia
Insoluble matter (solvent: 6N NH ₄ OH)	No residue after dissolution	Food Chemicals Codex
Specific optical rotation (solvent: 1M HCl)	+8.0° to +9.2°	European Pharmacopoeia
Particle Size Distribution	Standard ≤ 10% retained on 150 µm sieve	Internal Specification
	As per client specification < 7% retained on 355 µm sieve > 60% retained on 125 µm sieve	Individual Client requirement

SYNONYMS:	Potassium acid tartrate; Potassium hydrogen tartrate; Potassium bitartrate; Potassium tartrate monobasic; Monopotassium tartrate; L-2,3-dihydroxybutanedioic acid
DESCRIPTION:	White crystalline or granular powder; mild, characteristic scent of baking powder; pleasant acidic taste.
CHEMICAL FORMULA:	COOH-CHOH-CHOH-COOK
MOLECULAR WEIGHT:	188,18 g/ mol
DENSITY (g/ ml):	1,95
APPARENT DENSITY (g/ ml):	1,1
USE:	Ingredient of baking powder and pharmaceutical formulations. It is also used to prevent crystallization of sugar syrups, to maintain the texture and volume of whipped cream and to promote cold-stabilization of wine.
PACKAGING:	25 kg. Three-layer paper bag with LDPE liner.