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Potassium Bitartrate Specification

Potassium Bitartrate is also called Cream of Tartar, is a white crystalline powder with nice acidic taste, odorless. Applications: cream of tartar is used in various food and non-food applications. Typical food applications include stabilizing egg whites while increasing their heat tolerance and volume; preventing the crystallization in sugar syrups; reducing discoloration of cooked vegetables and it is frequently mixed with baking soda (which needs an acid ingredient to activate it) to form baking powder.

CAS No.	868-14-4
E No.	E336
HS Code	291813
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Potassium Bitartrate (Cream of Tartar) can be used in bakery products to ensure good rise volume. It can be used to prevent sugar crystallization during cooking and increases the volume and stability of egg whites.

Potassium Bitartrate

Appearance	White crystalline powder
Assay	99.0-101.0%

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Clarity	pass test
Specific Rotation[a]D(20°C)	+32.5 ~ +35.5°
Heavy metal(As Pb)	≤0.0002%
Ammonia	Pass test
Arsenic	≤0.0003%
Sulfate	≤0.019%
Loss on drying	≤0.5%
Insoluble Matter	Pass test
Mesh size	90% pass through 100 mesh

We're Potassium Bitartrate **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

Website: <https://www.foodsweeteners.com/products/Potassium-Bitartrate>

Tel: +0086-21- 68580751

Fax: +0086-21-32221832

Address: Rm503, Minsheng Road No.1403 (Shanghai Information Tower), Shanghai, 200135, China

E-Mail: info@foodsweeteners.com