

TARTARIC ACID
ACIDE TARTRIQUE
E 334

GENERAL CHARACTERS	
Physical aspects	White crystals
Organoleptic aspects	Strong acidic flavour
Origin	Tartaric acid is a compound that is widely used in the plant kingdom, either in free form or in the form of salts. It is found in many fruits and especially grapes. The raw materials used in its manufacture are exclusively natural by-products from winemaking.
Chemical status	Empirical formula: C ₄ H ₈ O ₆ Molecular weight: 150.1 g/mol

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ As organic acid: fruit juice, carbonated drinks, confectionery and biscuits, acidification of musts obtained with overripe grapes, stabilizing the taste, color and nutritional value of canned goods. ➤ As an acidity regulator: pH stabilization in confectionery, production of jams, pastry preparations (toppings, fillings, etc.), preserves, sauces, etc. ➤ The tangy flavor is persistent and is more important than citric acid in baking cakes and drinks. ➤ Accentuates the tangy fruit flavor ➤ Reduced hygroscopicity, but easy solubility in water and alcohol ➤ Bacteriostatic and conversational action ➤ Ability to form complexes with stabilizing action on vitamins and dyes ➤ Very soluble in water and in alcohol
Applications	<ul style="list-style-type: none"> ➤ Confectionery: tangy taste of fruit that enhances the aromas and organoleptic characteristics of candies, etc. It is preferably used for tastes grapefruit, lemon and gooseberry and can be mixed with citric acid ➤ Pastry: improves weak flours. Used as a baking powder component and acidifying pasta. Between the composition of esters with fatty acids, improving leavened pasta ➤ Mustards and culinary sauces ➤ Fruit processing: acidifier for jams, marmalades, fruit nectars, candied fruits, stabilizes the color and vitamins of canned fruits ➤ Exalts fruit aromas in ice cream ➤ Canned Vegetables: Stabilizes the appearance, color, taste, scent and nutritional value and exalts the aromas. ➤ Fish: preserves the freshness of the fish, stabilizes the natural color, the vitamin content and the flavor ➤ Indicated for non-alcoholic refreshing drinks which exalt the fruit aromas ➤ Fat industry: stabilizes fats and oils during refining, protects the vitamin content and has antioxidant action preventing rancidity



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4 Fruit and vegetable preparations, excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2 Processed fruit and vegetables 04.2.3 Canned or bottled fruit and vegetables 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	Quantum Satis
05 Confectionery	
05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	Quantum Satis (Group I – Additives)
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC	5 000 mg/kg
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehéres félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	



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SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Purity (pure tartaric acid content)	Min 99.5 % *
Specific rotatory power	+11.5 ° to +13.5 ° *
Loss on drying	Max 0.5 % *
Sulfuric ashes (residue on calcination)	Max 0.05 %
Oxalic acid	Max 100 ppm *
<u>Heavy metals (< 10 ppm)</u>	
- Lead	Max 2 ppm *
- Mercury	Max 1 ppm *
- Arsenic	Max 1 ppm
- Iron	Max 5 ppm
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	300 Kcal / 1300 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	0 g
Minerals	
- Sodium	< 1 mg
- Calcium	< 1 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticles	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	
Vegan	X	
Vegetarian	X	



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PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin) 1 kg plastic tin – Box of 6 x 1 kg – Pallet of 60 boxes (360 kg) 25 Kg net bags – Pallet of 20 bags (500 kg)
Storage conditions	Store in a dry, dry place, in an airtight container, at room temperature.
Shelf life	5 years minimum in its original and unopened packaging This product has a tendency to caking, prolonged storage is not recommended.

ARTICLE CODE 150 g ⇒ 10105 1 Kg ⇒ 110A 25 Kg ⇒ 111F

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

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