

DL-Tartaric Acid



GMP CHEM



Introduction

Tartaric Acid is a white crystalline organic acid. Tartaric Acid occurs naturally in many plants, particularly grapes, bananas, and tamarinds, and is one of the main acids found in wine. Tartaric Acid is added to other foods to give a sour taste, and is used as an antioxidant. Salts of tartaric acid are known as tartrates. Tartaric Acid is a dihydroxy derivative of succinic acid.

Specification

Item	Standard	Results
Apperance	White granule or powder	White granule or powder
dl- Tartaric Acid	≥ 99.7	≥ 99.5
Melting point	200~206	200~206
Sulphate	≤ 0.04	<0.04
Heavy metals	≤ 0.001	<0.001
Arsenics	≤ 0.0002	<0.0002
Loss on drying	≤ 0.5	0.03
Residue on Ignition	≤ 0.1	0.03

Application

Acid is widely used in food industry. as beer foamer, food sour agents, flavoring agents for soft drinks, candy, juice, sauces, cold dishes, baking powder, etc. Tartaric Acid is also mainly used to make the tartaric acid salts, like antimony potassium tartrate, potassium sodium tartrate.

Product link : <https://www.gnfchem.com/dl-tartaric-acid.html>