Technical Data Sheet

Natural potassium tartrate E336ii

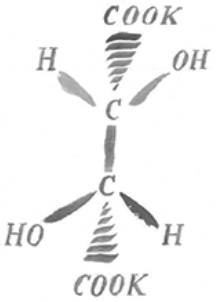
chemical name
Hemuihydrate dipotassium salt
of L(+)-tartaric acid
Hemihydrate dipotassium salt
of L-2,3-dihydroxybutanedioic

chemical formula $C_4H_4K_2O_6 \cdot ½H_2O$

molecular mass 235.20 g/mol

CAS number 921-53-9

EINECS number 213-067-8



state alteration none

solubility very soluble in water

pH (acqueous solution. 1%) 7.0-9.0

melting point 150°C

Definition

Natural potassium tartrate (synonyms: dipotassium tartrate, dibasic potassium tartrate) contains not less than 99% of the anhydrous substance.

Natural potassium tartrate presents itself as a crystalline powder or white granules.

Natural potassium tartrate is used for making wine, as acidity regulator. Since this is a salt of tartaric acid, it respects the composition of wine more than any other neutralising agent.
In order to reduce total wine acidity by 1%, a variable quantity between 2.02 and 2.12 g/L of potassium tartrate is required. The addition of large quantities of this salt to the wine does not cause any considerable change in its natural taste or smell.
Once the appropriate dose for acidity correction has been decided, the neutralising agent is dissolved in some water, then the solution is poured slowly into the wine, mixing it so as to avoid local concentration of the product.

HACCP

Our Company applies the HACCP self-control system to guarantee our products (food additives) comply with the law and with contract specifications and prevent hygienic and health hazards, safeguarding public health.

Synoptic table and inside specifications

Natural potassium tartrate	Reg. (UE) 231/2012	Codex Oenologique International	Inside Specifications
Test for tartrate (identification)	positiv		
Test for potassium (identification)	positiv		
Assay	> 99%	> 99%	**> 99%**
Loss of drying	< 4.0%	< 4%	**< 4.0%**
pH	7.0-9.0		**7.0-9.0**
Oxalates (oxalic acid)	< 100 mg/kg	< 100 mg/kg	**< 100 mg/kg**
Sodium		< 1%	**< 1%**
Iron		< 10 mg/kg	**< 10 mg/kg**
Arsenic	< 3 mg/kg	< 3 mg/kg	**< 3 mg/kg**
Mercury	< 1 mg/kg	< 1 mg/kg	**< 1 mg/kg**
Lead	< 2 mg/kg	< 5 mg/kg	**< 2 mg/kg**

Sieve analysis

Type 0	Type 3
Min 90% < 250 µm	Approx 90% 250/710 µm

Nutritional values for 100 g of product

Energy value	827 kJ, 191 kcal
Sodium	< 1%
Potassium	33%
Calcium	absent
Iron	-
Water	4.0%
Ash	-
Fats	absents
Cholesterol	absent
Proteins	absents
Carboxylic acids	64.0%
Vitamins	absents

Authorisation of the use of this additive (ref. E336i)

In accordance with European Regulation 1129/2011, the additive is authorized to be used *quantum satis* in all the categories; 5000 mg/kg in processed cereal-based foods and baby foods for infants and young children.

Declarations

In the formulation of potassium tartrate, there are no *Allergens* listed in Annex II to European Regulation 1169/2011, neither by adding nor due to cross-contamination.

In accordance with the European Regulation 1881/2006, there are no *Aflatoxins*, *Dioxins*, *Polycyclic Aromatic Hydrocarbons*. There are not even any *Pesticides*, in accordance with the European Regulation 396/2005.

Potassium tartrate and raw materials used for its production do not contain and do not come from *Genetically Modified Organisms*.

Potassium tartrate does not contain, is not produced and does not come into contact with *substances of animal origin*.

The product is suitable for consumption by *vegans* and *vegetarians*.

Potassium tartrate has *Halal* certification.

Packaging

The finished product is packed in 25 kg paper bags with polyethylene inside or in 25 kg drums containing bagged product, marked as per law requirements and palletized.

Shelf life

The period of minimum durability of tartaric acid is 5 years, in its original packaging sealed by the producer.
As the product is hygroscopic and available in different granulations, powders cake at different times.

Recommended storage conditions

Store in a cool, dry, ventilated area. Protect against physical damage. Isolate from any source of heat or ignition. Superimposing unallowed.