

Technical Data Sheet

Rochelle Salt / Seignette Salt E337

chemical name

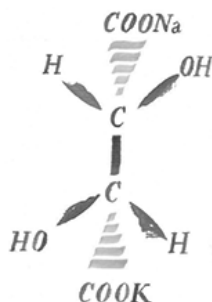
Potassium sodium salt
of L(+)-tartaric acid
Potassium sodium salt
of L-2,3-dihydroxybutanedioic acid
(+)-(2R,3R)-2,3-dihydroxybutanedioic
potassium sodium tetrahydrate

chemical formula $C_4H_4KNaO_6 \cdot 4H_2O$

molecular mass 282.23 g/mol

CAS number 304-59-6

EINECS number 206-156-8



state iterations none

bulk density 1.79 g/cm³

solubility (water 20°C) 1.1 g/mL

pH (aqueous solution 1%) 6.5-8.5

melting point 70-80°C

Definition

Rochelle Salt (synonyms: potassium sodium tartrate, potassium sodium tartrate tetrahydrate) contains not less than 98.0 per cent and not more than the equivalent of 101.0 per cent of the anhydrous substance.

Rochelle Salt presents itself as white or almost white crystalline powder or colourless transparent crystals. Tetrahydrate salt crystals are translucent. At 100°C, salt loses three molecules of water; at 130-140°C it becomes anhydrous; at 220°C it starts to decompose.

Rochelle Salt is very soluble in water and practically insoluble in alcohol. In particular, salt melts in 0.9 parts of water, resulting in an aqueous solution, weakly alkaline.

Its use is mainly technical, but it is also employed in food and pharmaceutical industries.

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

Rochelle Salt / Seignette Salt	Reg. (UE) 231/2012	P.H.EUR./BP	USP	FCC	Inside Specifications
Optical rotation test (identification)		compliant (test A)			
Test for tartrate (identification)	positiv	compliant (test B)	compliant (test C)	compliant (test C)	
Test for potassium (identification)	positiv	compliant (test C)			
Test for sodium (identification)	positiv	compliant (test D)			
Further tests – flame (identification)			compliant (test A)	compliant (test A)	
Further tests – Acetic Acid (identificazione)			compliant (test B)	compliant (test B)	
Assay	> 99%	98.0-101.0%	> 99.0-102.0%	> 99.0-102.0%	98.0-101.0%
Specific optical rotation		+ 28 - + 30°			+ 28 - + 30°
Loss on drying	21.0-26.0%	24.0-26.5%	21.0-27.0%	21.0-26.0%	21.0-26.5%
pH	6.5-8.5				6.5-8.5
Sulfates		< 50 ppm			< 50 ppm
Chlorides		< 100 ppm			< 100 ppm
Oxalates (oxalic acid)	< 100 mg/kg				< 100 mg/kg
Ammonium		< 40 ppm	compliant (test Limit of ammonia)		< 40 ppm
Calcium		< 200 ppm			< 200 ppm
Arsenic	< 3 mg/kg				< 3 mg/kg
Barium and oxalates		compliant (test Barium and oxalates)			conforme (test Barium and oxalates)
Mercury	< 1 mg/kg				< 1 mg/kg
Lead	< 2 mg/kg			< 2 mg/kg	< 2 mg/kg
Heavy metals			< 0.001%		< 0.001%

Sieve analysis

Type 0	Type 0+	Type 3	Type 4
Approx 70% 125/250 µm	Min 50% < 250 µm	Min 90% > 250 µm	Min 90% > 425 µm
	Max 2% > 400 µm	Max 20% > 710 µm	Max 40% > 1000 µm

Nutritional values 100 g of product

Energy value	685 kJ, 158 kcal
Sodium	8%
Potassium	14%
Calcium	absent
Iron	-
Water	26%
Ash	-
Fats	absents
Cholesterol	absent
Proteins	absents
Carboxylic acids	53.0%
Vitamins	absents

Authorisation of the use of this additive

In accordance with European Regulation 1129/2011, the additive is authorized to be used *quantum satis* in all the categories.

Declarations

In the formulation of Rochelle Salt, 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.

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

Rochelle Salt 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*.

Rochelle Salt has *Kosher* and *Halal* certifications.

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 Rochelle Salt 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.