



TECHNICAL DATASHEET

PRODUCT IDENTIFICATION

- Chemical Name: L-(+)-Tartaric Acid
- Synonyms: L-Tartaric Acid; (+)-Tartaric Acid
- Molecular Formula: $C_4H_6O_6$
- Molecular Weight: 150.09 g/mol
- CAS Number: **87-69-4**
- E Number (Food Additive): **E334**
- EINECS Number: **201-766-0**
- HS Code: 29181200
- Grade: **Food Grade**
- Appearance: White crystalline powder or granules
- Odor: Odorless
- Taste: Strong acidic taste

PRODUCT DESCRIPTION

L-Tartaric Acid (Food Grade) is a naturally occurring organic acid widely found in grapes and other fruits. It is produced through controlled extraction or fermentation processes and refined to meet food additive standards. It is commonly used as an **acidulant, flavor enhancer, buffering agent, and stabilizer** in food and beverage applications.

TYPICAL SPECIFICATIONS

- Assay (on dry basis): $\geq 99.5\%$
- Optical Rotation: $+12.0^\circ$ to $+13.0^\circ$
- Appearance of Solution: Clear and colorless
- Loss on Drying: $\leq 0.5\%$
- Sulfated Ash: $\leq 0.05\%$
- Chloride (Cl): $\leq 0.005\%$
- Sulfate (SO_4): $\leq 0.01\%$
- Heavy Metals (as Pb): ≤ 10 ppm
- Arsenic (As): ≤ 2 ppm
- Lead (Pb): ≤ 2 ppm

(Actual specifications can be adjusted to comply with FCC / USP / EP requirements.)

PHYSICAL & CHEMICAL PROPERTIES



- Solubility: Freely soluble in water; slightly soluble in ethanol
- pH (1% aqueous solution): **2.2 – 2.5**
- Melting Point: **168 – 170 °C (decomposes)**
- Bulk Density: Approx. 0.7 – 0.9 g/cm³

APPLICATIONS

Food Grade L-Tartaric Acid is widely used in:

- Beverages (soft drinks, wine, fruit juices)
- Bakery products
- Confectionery and candies
- Dairy products
- Jam, jelly, and preserves
- Effervescent tablets and powders
- Food seasoning and flavor systems

It improves acidity balance, enhances flavor stability, and acts as a chelating and buffering agent.

REGULATORY COMPLIANCE

- Food Additive Status: Approved
- E Number: **E334**
- FCC: Complies
- EU Food Regulations: Complies
- Suitable for food and beverage applications when used according to local regulations.

PACKAGING

25 kg net, kraft paper bag with inner PE liner

Other packaging available upon request

STORAGE & SHELF LIFE

- Storage Conditions: Store in a cool, dry, and well-ventilated place
- Keep container tightly closed and protected from moisture
- Shelf Life: **24 months** from production date under recommended storage conditions

SAFETY INFORMATION

This product is not classified as hazardous when used in accordance with food regulations.

Please refer to the relevant **Material Safety Data Sheet (MSDS)** for detailed safety and handling information.