

Cream of Tartar 1kg

LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908

Weinsteincreme in Pulverform 1kg
MONOPOTASSIC TARTRATE E336i

 **CHEF**
Gourmet

Certified

Corporation

REF. LF4210A

GENERAL CHARACTERISTICS

Physical aspects	White crystalline powder
Organoleptic aspects	Acidulous flavour Odourless
Origin	Vegetal (vine)
Chemical status	Anhydric monopotassic salt of tartaric acid L(+) or monopotassic salt of L-2,3-dihydroxybutanedioic acid Empirical formula: C ₄ H ₅ O ₆ K Molecular weight: 188.18 g/mol

DESCRIPTION

Function / Properties	<ul style="list-style-type: none">➤ Serves for the formation of invert sugar during the cooking of sugar solutions.➤ We obtain a cooked sugar paste both vitreous and good conservation. - If there is too much CREAM OF TARTAR, there is a risk of yellowing or caramelising the sugar.➤ If there is not enough CREAM OF TARTAR, we risk to seed the sugar on the cold table.➤ Be careful to check the degree of cooking, otherwise, if the temperature was exceeded, the sugar would also seed on the hob or caramelize➤ Perfectly soluble in boiling water.➤ Soluble in cold water under strong agitation .➤ Insoluble in alcohol
Applications	<ul style="list-style-type: none">➤ Biscuit➤ Pastry➤ Confectionery➤ Chemical yeasts➤ Wine treatment



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INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Pectins for use in the manufacture of fruit jellies and similar products	300 g/Kg (Dry Extract Min. 75%)
Decorations, toppings, fillings for biscuit, pastry and confectionery products	5 g/Kg
Condiment sauces (pH < à 4,2)	5 g/Kg added individually or in combination with E 334 and/or E 335

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2.3 Canned or bottled fruit and vegetables	Quantum Satis
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
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, fehér és 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

Physico-chemical specifications

Density (20 °C)	1.25 g/mol
pH (at 20°C , 1% solution)	3.4
Melting temperature	230 °C *
Specific rotatory power (α) 20/D	+ 8° à + 9,2°
Solubility in alcohol éthylique à 95 °	Insoluble
Solubility in water at 20 °C	Env. 6.17 g/L
Solubility in water at 100 °C	Env. 62.5 g/L
Loss on drying	Max. 0.5 %
Sulphates	Max. 500 ppm
Oxalates	Max. 100 ppm*

Heavy metals (< 10 ppm)

- Lead	Max. 2 ppm *
- Mercury	Max. 1 ppm *
- Arsenic	Max. 3 ppm *
- Iron	Max. 10 ppm

This product complies with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.

NUTRITIONAL INFORMATION FOR 100G

Energetic Value	317,2 Kcal / 1348,1 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	79,3 g
- Sugars	0 g
Proteins	0 g
Salt	0 g



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ALLERGENS

	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA

GMO	<i>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.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	868-14-4 / 2127691

DIET

	Suitable for	Certified
Halal		
Kosher	X	
Vegetalian	X	



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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 – 180 kg) 1 Kg plastic tin – Box of 12x1 kg – Pallet of 30 boxes (360 kg) 25 Kg 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

ARTICLE CODE	150 g ⇒ 10140	1 Kg ⇒ 421A	25 Kg ⇒ 420G
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We reserve the right to modify this data according to the evolution of our products

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