TARTARIC ACID

General features

Natural tartaric acid is an organic acid derived from the by-products of grape pressing. It is widely used in the food industry and recognized by the European Union as E334. This compound is used without restriction in many foods to impart an acidic taste to them. Some of its most common applications include:

- Candies: added to improve the sour taste of candies.
- Jams: used as an ingredient to impart a fresh, tart flavor to jams.
- Bakery: used as an antioxidant and emulsifier in baking, helping to improve the texture and freshness of baked goods.
- Leavening agents: present in the preparation of leavening agents used in the production of cakes and breads, contributing to the leavening and texture of baked goods.

Composition

L (+)tartaric acid (E-334).

Dosage

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

How to use

Preliminary laboratory tests are recommended.
Comply with current regulations in the field of use.

Packaging and storage

1 kg and 25 kg bag.
Store in a cool, dry place, protected from moisture.

Food

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