

L-(+)- TARTARIC ACID, NATURAL

Your benefits

Reliable and qualified supplier.
Produced from a natural source.

Production

The fermentation of wine pigeons into wine produces tartar (potassium bitartrate) as a by-product. Industrially, Tartaric Acid is produced from this starting product in further process steps.

Different qualities

Powder form

Shelf life

48 months

Packaging

- 25 kg food grade polyethylene lined paper bags
- 20 or 50 kg fiber drums with an internal polyethylene bag
- 400-500-1000-1250 kg polypropylene big bags with an internal polyethylene bag.

Application

- Food (bakery, confectionary)
- Beverages
- Dairy (ice cream)
- Technical Application

Legislation

The long habit of usage in food, as well as recent scientific investigations, ensure for complete safety of this natural product in human consumption as recognized in food laws. Natural tartaric acid is recognized as completely safe from FAO/WHO; it is a permitted as food additive by EU laws (directive 96/77/EC and 2244/2002); Food & Drugs Administration classifies tartaric acid as GRAS (generally recognized as safe).

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