

Product Data Sheet

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| Product Name | Tartaric Acid |
| Product Description | Use to inhibit improper growth of sugar crystals. Can be combined with baking soda for a leavening agent. |
| Country of Origin | USA |
| Ingredients | Tartaric Acid |
| Appearance | White Powder |
| Flavor | N/A |
| Consistency | Powder |
| Packaging | Any |
| Odor | N/A |
| Melting Point | N/A |
| Shelf Life | 5 years |
| Storage | Cool and dark shelf |
| Lot# | Varies |

Nutrition Facts

| Nutrient | Amount Per 100g |
|---------------|-----------------|
| Calories | 0 |
| Fat | 0 |
| Saturated Fat | 0 |
| Trans Fat | 0 |
| Cholesterol | 0 |
| Sodium | 0 |
| Carbohydrates | 0 |
| Fiber | 0 |
| Sugars | 0 |
| added Sugar | 0 |
| Protein | 0 |
| Vitamin D | 0 |
| Calcium | 0 |
| Iron | 0 |
| Potassium | 0 |

Microbiological

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|--------------------------|------------|
| Standard Plate Count | max 5000/g |
| Enterobacteriaceae | neg./g |
| Active Lipase/proteinase | neg./g |
| Mold and Yeast | max 50/g |
| Escherichia coli | neg./g |
| Samonella | neg./g |