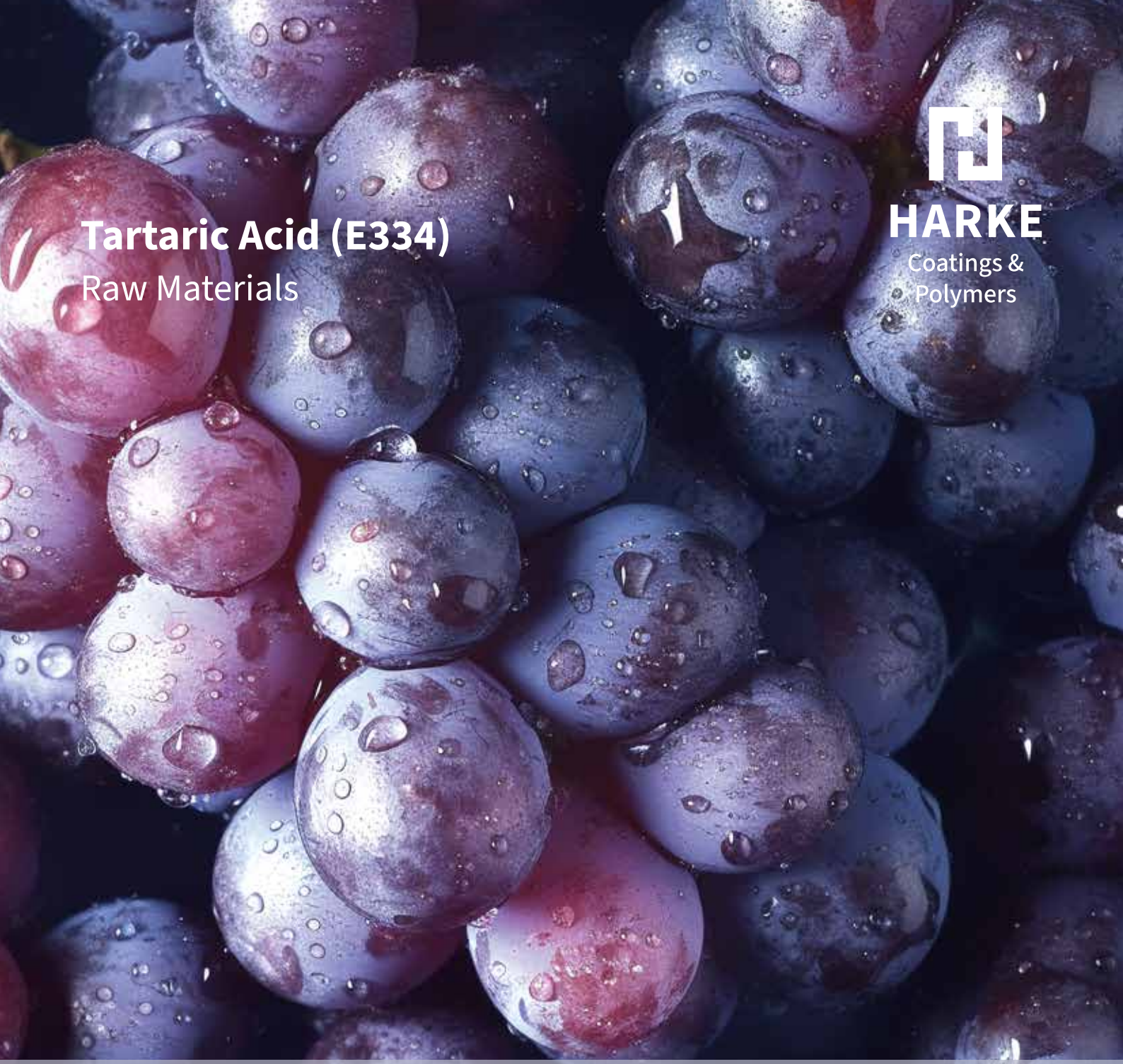


Tartaric Acid (E334)

Raw Materials

HARKE
Coatings & Polymers

Fruit Acids

YOUR BENEFITS

- Preservative ingredient for soft drinks
- Emulsifier in confectionery
- Anti-oxidant agent
- Excipient for antibiotics and vitamins

YOUR PARTNER FOR FRUIT ACIDS

HARKE Coatings, Plastics & Polymers
Your Partner for Fruit Acids

TARTARIC ACID

PRODUCT INFORMATION

Tartaric Acid

Tartaric Acid is a white crystalline diprotic organic acid. It occurs naturally in many plants, particularly grapes, bananas, tamarind fruits and is a traditional by-product of wine making. It is added to food products to give a sour taste and is used as an antioxidant, which helps to prevent the damage effect of free radicals.

Natural Tartaric Acid can be useful e. g. in **candies, pastries or custards as tartness additive and as colour preservation.** Its acidity makes it **more effective than citric acid** in fruit juices. It enhances and blends well with flavours (natural and artificial) in carbonated drinks. Tartaric acid provides a fruity after taste to beverages.

Therefore, the use of tartaric acid is important in many different fields of the food industry. The use of the substance as a flavouring agent as well as the **unique properties** it has towards chemical uses as an organic acid makes it a very versatile substance.

Candy

The Tartaric Acid is used in making **candy coatings and fillers for sour candies.** Some candies use the Tartaric Acid mixes with other sour organic compounds such as Citric Acid or Malic Acid to add a fizzy and extra sour experience.

Tartness

Used as a tartness additive to many **foods that are too sweet,** Tartaric acid can male many things flavourful and enjoyable. The Tartaric Acid provides the tartness needed in pastries such as pies and custards.

Colour Preservation

The addition of Tartaric Acid to foods during cooking or before freezing can help to **keep the natural colour longer** by offering a little bit of antioxidant qualities to the food. The antioxidants are responsible for the preservation of the colour. This is because the oxidation takes away from the colour molecules and males them less vibrant.

Natural Tartaric Acid

Synonym
2,3-Dihydroxy Butane Dioic Acid
2,3-Dihydroxy Succinic Acid

CAS-No.
87-69-4

Chemical Formula
$C_4H_6O_6$ L(+)

EINECS-No.
201-766-0

Purity
> 99.5%

Particle Size/Mesh Size
on your request

Packaging
25kg bags in one-way pallets with shrink-cover

Further available products

- Rochelle Salt/
  Potassium Sodium Tartrate (CAS 6381-56-5)
- Potassium Tartrate (CAS 921-53-9)
- Sodium Tartrate (CAS 6106-24-7)
- Cream of Tartar/
  Potassium Bitartrate (CAS 868-14-4)

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