

## SPECIFICATION SHEET

## CREAM OF TARTAR <br> (Potassium Bitartrate) <br> Code \# 47135

| Appearance: | White crystalline powder with nice acidic taste, odorless. |
| :--- | :--- |
| Ingredients: | $100 \%$ Cream of Tartar |
| Country of origin: | California |
| Applications: | Colorless or slightly opaque crystals, or a white crystalline powder, having a pleasant <br> acid taste. |
| Specifications: | This product complies with all requirements of USP XXXI FCC VI. |
| ITEMS | SPECIFICATIONS |


| Identification | A: Reddish purple color; |
| :--- | :--- |
|  | B: Yellow orange precipitate; |
|  | C: Silver is deposited forming a mirror (FCC) |
|  | D: Solution responds to test for tartrates (USP) |


| Solubility | 1-gram dissolves in 16 ml boiling water |
| :--- | :--- |
| Insoluble matter | No undissolved residue remains |
| Ammonia | Odor of Ammonia is not evolved |
| Heavy metals | 20 ppm max (Typical Analysis: 5 ppm ) |
| Lead | 2 ppm max (Typical Analysis: <2ppm) per FCC |
| Arsenic | 3 ppm |
| Assay | $99.0 \%-101.0 \%$ |

Packing: $\quad$ Corrugated box with polyliner.
Multiwall polylined bags.
Storage \& Shelf life: Indefinite, if kept in tightly closed container in a cool, dry place.

## ALLERGEN CHECK LIST FOR FOOD SUPPLIERS AND MANUFACTURERS

## Product Name: CREAM OF TARTAR

Column I indicates the allergens that may be found in the product, from addition or cross contamination. Column II indicates the allergens present in other products that are run on the same equipment but at a different time.

Column III indicates whether any allergens are present in your plant.
Please fill in each cell of the table with a YES or a NO and, when applicable, include the name of the ingredient. Do not leave empty cells.

Column I Column II Column III

| Component | Present <br> in the <br> product | Present in other <br> products <br> manufactured <br> on the same line | Present in the <br> same manufacturing <br> plant |
| :--- | :---: | :---: | :---: |
| Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and <br> mandelona nuts (an almond flavoured peanut product) etc. <br> Peanut may also be known as ground nut. | NO | NO | NO |
| Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia <br> nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their <br> derivatives, e.g., nut butters and oils etc. |  | NO | NO |
| Sesame or its derivatives, e.g., paste and oil etc. | NO | NO |  |
| Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc. |  |  |  |

Do you have procedures to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III?


NUTRITIONAL INFORMATION
PRODUCT: CREAM OF TARTAR

| INFORMATION ON THE FINISHED PRODUCT PER 100 GR |  |  |
| :--- | :--- | ---: |
|  |  |  |
| ENERGY | Calories (KCal) | $\mathbf{2 5 8 . 0 0 0}$ |
|  |  |  |
| PROTEIN | Grams | $\mathbf{0 . 0 0 0}$ |
|  |  |  |
| TOTAL FAT | Grams | $\mathbf{0 . 0 0 0}$ |
| Polyunsaturated | Grams | $\mathbf{0 . 0 0 0}$ |
| Monounsaturated | Grams | $\mathbf{0 . 0 0 0}$ |
| Saturated | Grams | $\mathbf{0 . 0 0 0}$ |
| Trans Fatty Acids | Grams | $\mathbf{0 . 0 0 0}$ |
| Cholesterol | Milligrams | $\mathbf{0 . 0 0 0}$ |
|  |  |  |
| TOTAL CARBOHYDRATE | Grams | $\mathbf{6 1 . 5 0 0}$ |
| Sugars | Grams | $\mathbf{0 . 0 0 0}$ |
| Dietary Fiber | Grams | $\mathbf{0 . 2 0 0}$ |
|  |  |  |
| SODIUM | Milligrams | $\mathbf{5 2 . 0 0 0}$ |
| POTASSIUM | Milligrams | $\mathbf{1 6 5 0 2 . 0 0 0}$ |
| CALCIUM | Milligrams | $\mathbf{8 . 0 0 0}$ |
| PHOSPHORUS | Milligrams | $\mathbf{5 . 0 0 0}$ |
| IRON | Milligrams | $\mathbf{3 . 7 0 0}$ |
|  |  |  |
| VITAMIN A | I.U. | $\mathbf{0 . 0 0 0}$ |
| THIAMINE | Milligrams | $\mathbf{0 . 0 0 0}$ |
| RIBOFLAVIN | Milligrams | $\mathbf{0 . 0 0 0}$ |
| NIACIN | Milligrams | $\mathbf{0 . 0 0 0}$ |
| VITAMINE C | Milligrams | $\mathbf{0 . 0 0 0}$ |

February 25, 2019

## GENETIC MODIFICATION

We confirm herewith the following product is absent of any Genetic Modification:

## CREAM OF TARTAR

This has been determined by both spot random analysis and certification from our raw material supplier.

If you require any further information, please feel free to call me at any time.

Yours truly,


Vaska Jovanovska
Q.A Manager

