



Cream of Tartar

Other Names

Potassium Bitartrate; Potassium Acid Tartrate

Description

White crystals or powder. Derived from wine lees by extraction with water and crystallization.

Properties

- pleasant slightly acid taste
- insoluble in alcohol
- d 1.984 (18C)
- soluble in boiling water

Directions for use

Baking powder, preparation of other tartrates, medicine, galvanic tinning of metals, food additive.

Hazard Warning

None

Dosage

None

Packaging

25 kg bag