



Purity 99% Fitness Nutrition Supplements DI-Tartaric Acid Raw Powder CAS 133-37-9

Our Product Introduction

Basic Information

- Place of Origin: China
- Minimum Order Quantity: 100Grams
- Price: USD
- Packaging Details: 1kg/Foil Bag
- Delivery Time: 3-7days after received payment
- Payment Terms: T/T, Western Union, PayPal
- Supply Ability: 5000KG Per Year



Product Specification

- Product Name: DI-Tartaric
- Appearance: White Powder
- Purity: 99%
- Cas: 133-37-9
- Usage: Food Additive
- Highlight: **Purity 99% Fitness Nutrition Supplements, 133-37-9 Fitness Nutrition Supplements, CAS 133-37-9**



Product Description

High Quality Food Additive Use DI-Tartaric Acid Raw Powder CAS: 133-37-9

Acid Powder is a white crystalline organic acid that occurs naturally in many plants, most notably in grapes. Its salt, potassium bitartrate, commonly known as cream of tartar, develops naturally in the process of winemaking. It is commonly mixed with sodium bicarbonate and is sold as baking powder used as a leavening agent in food preparation.

Product name	L(+)-Tartaric acid
Synonyms	(+)-Tartaric acid; L(+)-Dihydroxysuccinic acid; Natural tartaric acid
CAS No	87-69-4
EINECS	201-766-0
Molecular formula	C ₄ H ₆ O ₆
Molecular weight	150.09
Packing	25Kg/drum or 25Kg/bag or as demand
Storage	Please store the product under the recommended conditions in the Certificate of Analysis



Function :

- 1.Tartaric acid is mainly used as acidulant in beverage,and other foods, such as soft drinks, wine, candy, bread and some colloidal sweetmeats.
- 2.Used as catalyst in the resin finishing of polyester fabric or pH value regulator in oryzanol production
- 3.Used as complexing agent, screening agent or chelating agent in chemical analysis and pharmaceutical inspection, or as resist agent in dyeing.
- 4.Also complex with metal ion and can be used as cleaning agent or polishing agent of metal surface.

Application:

- 1.As sour agent,it is widely used in grape wine and some high-grade drink production.
- 2.With its optical activity,L(+)-Tartaric acid is used as chemical resolving agent in pharmaceutical industry.
- 3.As chiral material to synthesize tartrate derivatives.
- 4.As the main raw material of the food emulsifier DATEM,it is widely used in bread,cake,ice-cream and other food.
- 5.As retarder,it is widely used in concrete and gypsum.
- 6.With its complexation,it is used as complexing agent and chelating agent in electroplating,sulfur removal,acid pickling.
- 7.It can also complex with multiple metal ion and can be used as cleaning agent or polishing agent of metal surface.

Packing Details:

- (1) 1kg with double plastic container inside/Aluminum foil bag outside. Weight: N.W.: 1kg, G.W.: 1.2kg Size: L31.5 x W21.5cm
- (2) 25 kg with double plastic container inside/fiber drum outside. Weight: N.W: 25kgs, G.W.: 28kgs Size: I.D. 35 x H51cm

Shipment Terms:

Prompt delivery by Air Courier, like EMS,DHL,TNT,Fedex after payment confirmed.



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