

# Cream of Tartar

Cat. No. FIP-008

Lot. No. (See product label)



## Product Name

Cream of Tartar

## Form

Powder

## Color Appearance

White color powder.

## Product Applications

Nutritional supplements, cosmetics, herbal teas, capsules, tablets, functional foods and beverages.

## Product Offerings

Cream of tartar.

## Product Description

Cream of tartar, chemically known as potassium bitartrate, is a powdery, acidic byproduct that forms during the fermentation of grape juice into wine. It's commonly used in cooking and baking as a leavening agent, stabilizer, and acidulant. Cream of tartar is often added to recipes to stabilize egg whites when making meringues or soufflés, preventing them from collapsing. It can also be used to give baked goods like cookies and cakes a softer texture by activating baking soda to produce carbon dioxide gas. Additionally, cream of tartar is utilized in candy-making to prevent the crystallization of sugar syrups.

**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**