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DL-Tartaric Acid

Chemical overview

Chemical name	DL-Tartaric Acid	Synonyms and Related Compounds	E334
CAS #	133-37-9	Formula	$HO_2CCH(OH)CH(OH)CO_2H$
Specifications	Appearance: White Crystalline Powder Assay: >=99.5% Analysis standard: FCC/USP/BP/Ph. Eur.		
Packaging			
Applications	Baking powder, beverages, gelatin desserts, jams, jellies, and sour confectionery.		
Description	Tartaric Acid is an acidulant that adds a sharp tart flavor and as an antioxidant. It is naturally found in fruits. It has weak antimicrobial properties as compared to other organic acids. Tartaric acid mixed together with sodium bicarbonate is baking powder.		

Please reach out to Suzhou-Chem Inc. with any question regarding DL-Tartaric Acid. We would be happy to provide a quote, a sample, or further information regarding its uses and availability.