

TARTARIC ACID

IUPAC NAME : 2,3-Dihydroxybutanedioic acid

Formula: $C_4H_6O_6$

Boiling point: 275 °C

Density: 1.79 g/ml

PRODUCT DETAILS : Tartaric acid is a white, crystalline organic acid that occurs naturally in many fruits, most notably in grapes, but also in bananas, tamarinds, and citrus.[4] Its salt, potassium bitartrate, commonly known as cream of tartar, develops naturally in the process of fermentation. It is commonly mixed with sodium bicarbonate and is sold as baking powder used as a leavening agent in food preparation.