



Product Name: Cream Of Tartar

Description: Cream of tartar is a natural, fine white powder that is left behind after grape juice has fermented to wine. Cream of tartar is added to candy and frosting mixtures for a creamier consistency, and to egg whites before beating to improve stability and volume.

Physical Properties

Appearance	White to off-white.
Size	90% thru US #50 sieve.

Organoleptic Properties

Flavor	Acidic.
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Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

Product Name: Cream Of Tartar

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

ALLERGEN STATEMENT FOR CREAM OF TARTAR

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Cream Of Tartar

Ingredient Statement

Cream of tartar.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.00	g
Carbohydrate	61.50	g
Moisture	1.70	g
Ash	36.80	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	258.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	52.00	mg
Total Carbohydrates	61.50	g
Dietary Fiber	0.20	g
Sugars	2.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	8.00	mg
Iron	3.72	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	16,500.00	mg



STORE IN A DRY, COOL PLACE.

CREAM OF TARTAR

Cream of Tartar is a fine white powder typically used in baking to control stability, texture and rise.

- White to off-white
- Fine-textured powder
- Also known as Tartaric Acid
- Naturally gluten free
- All natural

Nutrition Facts

servings per container	
Serving size about 1/4 tsp (.5g)	
Amount per serving	0
Calories	
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.0 mg	0%
Iron 0.0 mg	0%
Potassium 82.5 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready to use. No preparation necessary.

SUGGESTED USES

- Use 1/8 teaspoon per egg white to strengthen soufflés and meringues
- Use in candy making for smoother consistency
- Use to stabilize freshly made whipped cream

RECIPE

Meringue Cookies

2 large egg whites, room temperature
1/2 teaspoon Cream of Tartar
2/3 cup granulated superfine sugar
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Preheat oven to 350°F. Line two baking sheets with parchment paper.

Place the egg whites in a large bowl and beat on medium-high speed until foamy using a hand-held mixer. Add cream of tartar and continue beating until fluffy but not dry. Gradually add sugar, 3 tablespoons at a time. When half of the sugar has been added, add vanilla extract. Continue adding the rest of the sugar, beating until it is dissolved and meringue is shiny and stiff. Carefully fold in chocolate chips

Place neat teaspoonfuls on prepared baking sheets, spacing them 1" apart. Transfer to the oven and turn oven off. Let cookies rest in oven undisturbed for 2 hours and up to overnight until crisp and dry.

Makes 2 dozen

These easy-to-prepare meringue cookies are light as air and stippled with chocolate chips.

Prep Time: 15 minutes

Cook Time: 2 hours

INGREDIENTS

Cream Of Tartar.



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COUNTRY OF ORIGIN DECLARATION FOR
CREAM OF TARTAR

THIS PRODUCT ORIGINATES FROM SPAIN