

L(+) Tartaric Acid – Applications

Food industry

- Additive and natural preservative for sweets, jams, jellies, candies, biscuits, fruit juices, soft drinks, pickles, etc.
- Additive in emulsifying agents for bread-making
- Effervescence for table waters
- Leavening agent in the preparation of desserts

Construction industry

- In the production of various construction materials such as gypsum board and cement
- As a retardant to delay setting, anti-solidifying agent in the production of plaster and cement, and anti-caking agent in gypsum processing.

Fine Chemistry

- As a chiral agent in asymmetric synthesis and optical resolution

Industrial applications

- An Intermediate for the production of esters
- In polishing and cleaning solutions for electronic and galvano-plastic industry
- Dyeing & printing agent in textiles
- Antioxidants for industrial fats
- Metal cleaning and finishing
- Photographic applications
- Manufacture of Tartrate salts

Pharmaceutical industry

- Preparation of certain medicines (antibiotics, cardiotonics, etc.)
- As a saline purgative
- In effervescent powders, tablets and as a buffering agent

Cosmetics industry

- Base compound in natural body creams

Winemaking industry

- To adjust acidity of wine to enhance its pallet appeal