Safety data for dl-tartaric acid, anhydrous

Glossary of terms on this data sheet.

The information on this web page is provided to help you to work safely, but it is intended to be an overview of hazards, not a replacement for a full Material Safety Data Sheet (MSDS). MSDS forms can be downloaded from the web sites of many chemical suppliers.

General

Synonyms: tartaric acid
Use:
Molecular formula: $C_4H_6O_6$
CAS No: 133-37-9
EINECS No: 205-105-7

Physical data

Appearance: white crystalline powder
Melting point: 205 - 215 C
Boiling point:
Vapour density:
Vapour pressure:
Density (g cm^{-3}):
Flash point: 210 C
Explosion limits:
Autoignition temperature:
Water solubility:

Stability

Stable. Incompatible with bases, oxidizing agents, reducing agents, silver.

Toxicology

Skin, eye and respiratory irritant.

Toxicity data

(The meaning of any abbreviations which appear in this section is given here.)

Risk phrases

(The meaning of any risk phrases which appear in this section is given here.)
R36 R37 R38.

Transport information

(The meaning of any UN hazard codes which appear in this section is given here.)
Non-hazardous for air, sea and road freight.

Personal protection

Safety glasses.

Safety phrases

(The meaning of any safety phrases which appear in this section is given here.)
S26 S36.

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specifications:

gb15358-94		
item	index	
	monohydrate	anhydrous
content ≥%	99.5	99.5
melting point°c	200~206	200~206
sulphate(so4) ≤%	0.04	0.04
heavy metals (pb) ≤%	0.001	0.001
arsenic (as)≤%	0.0002	0.0002
oxidizable matter	passed	passed
loss on drying ≤%	11.5	0.5
residue on ignition(ash) ≤%	0.10	0.10

uses:this product is widely used in trades such as foodstuff,medicine,chemical industry and light industry etc. ,and is chiefly used to make the tartaric acid salts , like antimony potassium tartrate, potassium sodium tartrate . served as beer vesicant and foodstuff sourness agent and flavoring etc at the foodstuff trade and its sourness is the citric acid 1.3 times , and especially is suitable to do the sourness agent of the grape juice. this article is appraised as the excellent food additive by the fao/who experts committee . it also has the very important effect in tannage, photograph , glass, enamel and telecommunication equipment etc..

cas no.: 133-37-9 type: flavoring agents

purity: 99.5%