



The Chemical Company
19 Narragansett Avenue
Jamestown, RI 02835
Phone: (401) 423- 3100

Applications using Tartaric Acid

Tartaric Acid is found in cream of tartar, which is used in making candies and frostings for cakes. **Tartaric Acid** is also used in baking powder where it serves as the source of acid that reacts with sodium bicarbonate (baking soda). This reaction produces carbon dioxide gas and lets products "rise," but it does so without the "yeast" taste that can result from using active yeast cultures as a source of the carbon dioxide gas.

Tartaric Acid is used in silvering mirrors, tanning leather, and in the making of Rochelle Salt, which is sometimes used as a laxative. Blue prints are made with ferric tartarate as the source of the blue ink.

In medical analysis, **Tartaric Acid** is used to make solutions for the determination of glucose. Common esters of **Tartaric Acid** are diethyl tartarate and dibutyl tartrate. Both are made by reacting **Tartaric Acid** with the appropriate alcohol, ethanol or n-butanol. In the reaction the Hydrogen of the COOH acid group is replaced with an ethyl group (diethyl tartarate) or butyl group (dibutyl tartarate). These esters are used in manufacturing lacquer and in dyeing textiles.