680567 - Cream of Tartar

Substance found in grapes after fermenting. Product is made from the refined deposits at the bottom of wine casks. Used primarily in baking to stabilize beaten eggs.



MARKETING



Amount Per Serving

1.2 grams

Nutrition Facts

3402 Servings per container

Serving Size

Calories	3
	% 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 Carbohydrates 0.74 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 0 g	
Vitamin D	%
Calcium	0%
Iron	0%
Potassium	9/

^t The % Daily Values (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

PRODUCT SPECIFICATIONS

Code		Dist Prod Code				GTIN				Calculated Pack		
6020		680567			2	20081274160205		6/24 oz				
Br	Brand Brand Owne			er	GPC Description							
Baron S	Baron Spices, Inc. Baron Spices,			pices, In	ıc.	Baking/Cooking Supplies (Shelf Stable)						
Gross Wei	Veight Net Weight Case/Ca		/Catch	n Weigh	ht Country Of Origin		gin	Kosher	Child Nutrition			
10 LBR	10 LBR 9 LBR			No		United States			Yes	No		
Shipping												
Length	Wie	Width Height		Vo	/olume TIxHI		Shelf Life	Storage Te		Storage Te	emp From/To	
9.75 INH	7.5	INH 8.5 INH		0.3	36 FTQ	25×	τ5	548 Days	ays		60 FAH / 70 FAH	
Traceability Regulation												
Regulation Type Re		Regula	atory Trade Item		m Regulation			Regulation Restrictions and				
Code Act		t		Compliant			Descriptors					
N/A N/A				N/A			N/A					

HANDLING SUGGESTIONS



ALLERGENS



C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Peanuts - N

(Eggs - N

Tree - N

Soybean - N

Fish - N

(Wheat - N

Shellfish - N

(%) Sesame - N

(!) Crustaceans - N

INGREDIENTS

Cream of Tartar (potasium bitrate)

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION

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Ready to use. Whip or stir in, cook, bake.

Meringue, icings, syrups, caramel, whipped cream, cookies, candy, angel food cake.

NUTRITIONAL ANALYSIS



Calories	3
Protein	0 g
Total Carbohydrates	0.74 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER

YES

MORE IMAGES



