

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



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
6020	680567	20081274160205	6/24 oz

Brand	Brand Owner	GPC Description
Baron Spices, Inc.	Baron Spices, Inc.	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10 LBR	9 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.75 INH	7.5 INH	8.5 INH	0.36 FTQ	25x5	548 Days	60 FAH / 70 FAH

Nutrition Facts

3402 Servings per container

Serving Size 1.2 grams

Amount Per Serving
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 %

* 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 advice.

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
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS



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

INGREDIENTS



Cream of Tartar (potassium bitrate)

HANDLING SUGGESTIONS



Store in a cool, dry area in tightly sealed container.

PREPARATION & COOKING SUGGESTIONS



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

MORE INFORMATION



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.

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

