

# 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.

## HANDLING SUGGESTIONS



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

## SERVING SUGGESTIONS



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

## PREPARATION & COOKING SUGGESTIONS



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

## INGREDIENTS



Cream of Tartar (potassium bitrate)

## 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

## MORE INFORMATION



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## 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
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## MORE IMAGES

