



P. J. HEALTHCARE

Direct Compression

INNOKOAT EFFER-T
(Surface Modified Tartaric Acid)

INNOKOAT EFFER – T

(Surface Modified Tartaric Acid)

Information Sheet:

• **INNOKOAT Effer-T** is a surface modified product in powder form developed for use in many different applications due to its properties as an antioxidant, acidifier, flavour enhancer, stabilizer and sequestering agent.

Advantages:

• Effervescent delivery systems can provide a number of advantages, including possible improved bioavailability and faster onset of therapeutic action.

• Local GMP Good Manufacturing Practice Certifications

• Conformity to innovators Product Profile

• In-house Product Specifications, test method & document support

• Efficient delivery time

• Availability: In Granules / Powder

• Packing in HDPE container

Sr. No.	TEST	SPECIFICATION
1.	Appearance	White to off white Granular powder.
2.	pH (1.0% w/v)	0.5 to 4.5
3.	Bulk Density	0.2 to 0.7 g/ml
4.	Tap Density	0.3 to 0.8 g/ml
5.	Sieve Analysis	Retained on 70# (NMT: 50%)
		Retained on 100# (NLT: 60%)
6.	Loss on drying	Not more than 5.0%

Products Categories & Application:

• Manufacturing of highly effective effervescent Sachets & tablets in pharmaceutical industry. It is used in effervescent powders, tablets and as a buffering agent.

• **INNOKOAT EFFER-T** uses in the field of pharmaceuticals. For example, it has been used in the production of effervescent salts, in combination with citric acid, to improve the taste of oral medications.

• Food application & Beverage Preparation. It is widely used in the food industry as an additive for its ease of production & safe to consume. When added to food products or beverages, the acid provides a sharp, sour taste which increases appetite and enhances flavor.

• **INNOKOAT EFFER-T** is an acidifier that enhances the flavor of ingredients used in the production of sweets, candies, fruit jellies, jam, fruit juices and ice-creams. It is used as an emulsifier and preservative in bread making and is also an essential ingredient as effervescence for table waters and as a leaving agent for deserts.

• **INNOKOAT EFFER-T** is also used for some natural body creams.

• **INNOKOAT EFFER-T** is having excellent flow ideal for direct compression along with ODT, mouth dissolving and sachet formulations

Innokoat™ is the trade mark of P.J.Healthcare