

Brewtan A

>>> Tannic Acid Brewtan A Product data-sheet

Brewtan A is a high molecular weight food grade hydrolysable tannic acid suitable for brewing applications. This grade is specifically designed for early stage stabilisation of beer during mashing-in or boiling. Brewtan A is a lower cost version of Brewtan B.

Brewtan A is a 100 % natural material extracted from renewable plant materials using dedicated strictly controlled production facilities. No added preservatives or additives are used in the production of Brewtan A.

>>> PROPERTIES(*)

▪ Appearance:	light yellow granular powder, free of visible impurities
▪ Odour:	practically odourless
▪ Taste:	neutral / astringent taste
▪ Purity (on dry material – HPLC):	min. 98 %
▪ Gallic acid (HPLC):	max. 1.0 %
▪ Free Moisture:	max. 7 %
▪ Ash content:	max. 0.1 %
▪ Density:	0.35 – 0.45 g/cm ³
▪ pH (1 % in water):	3.0 – 4.0
▪ Colour Gardner (1:10; alcohol):	max. 9
▪ Solubility in H ₂ O:	clear
▪ Heavy metals (FCC):	max. 20 ppm

(*) Only selected data is represented here, for a full set of specifications we refer to our **Specifications** sheet.

>>> USAGE

Due to its strong reducing power and its inhibiting properties against aldehyde formation Brewtan A can be added at mashing-in to improve flavour stability. When used at mashing-in a remarkable improvement of lautering performance can be achieved, with improved brewhouse yields and higher extraction quality.

By using Brewtan A at boiling haze forming proteins are selectively removed already early on in the brewing process and final colloidal stability is significantly improved. Use at this stage of the process also has a marked positive effect on whirlpool yields, shortens maturation times and provides longer filter runtimes.

Brewtan A is typically added as a 5 – 10 % solution.

- *Mashing in:* Brewtan A is added in the mashing water before the addition of the malt, typical dosage levels are 2 – 6 g/hl.
- *Boiling:* Brewtan A is added max. 5 min before the end of the boiling process or during the transfer to the whirlpool, typical dosage levels are 2 – 6 g/hl.

A combined use in mashing-in and boiling is becoming increasingly popular in the industry and combines the beneficial effects of both approaches.

For more detailed information regarding beer stabilisation with Brewtan A we refer to the specific **Application Fact Sheet** on this subject.

>>> STORAGE AND HANDLING

Brewtan A does not require special storage conditions and has a shelf life of min. 5 years if stored in a dry area in its original closed packaging. The product is not frost sensitive and normal ambient storage temperatures (i.e. 5 - 25°C) suffice.

Prolonged exposure of Brewtan A to light can cause a gradual colour shift. This does not influence technical performance of the product unless colour is a critical parameter in the application. Storage of Brewtan A open to the atmosphere can result in moisture uptake from the surroundings. Therefore reseal the inner plastic bag and keep the lid on the fibre drum if Brewtan A is not in use.

Due to its granular form Brewtan A produces little or no dust during handling.

>>> PACKAGING

Brewtan A is available as a spray-dried granular product in 25 kg fibre drums lined with an inner Polyethylene bag.

>>> FURTHER INFORMATION

Further safety information is provided in our **Material Safety Data Sheet**.

Upon simple request a controlled copy of our **Specifications** can be provided by our QC-department.

Information on usage and applications can be found in our **Application Fact Sheet**. Our R&D department can provide you further detailed information on composition and regulatory status.

Deliveries are accompanied by a **Certificate of Analysis**.

CAS Nr.: 1401-55-4

EINECS/ELINCS: 215-753-2

FEMA-GRAS: 3042

FAO/WHO INS No: 181

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