Brewtan B

>>> Tannic Acid Brewtan B
Product data-sheet

Brewtan B is a high molecular weight food grade hydrolysable tannic acid specially purified for brewing applications. This grade is specifically designed for early stage stabilisation of beer during mashing-in or boiling. Brewtan B is a modified next generation more economical version of now obsolete Tanal B.

Brewtan B 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 B.

>>> 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_2O: 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 B 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 B 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 B is typically added as a 5 – 10 % solution.

- *Mashing in:* Brewtan B is added in the mashing water before the addition of the malt, typical dosage levels are 2 – 6 g/hl.
- *Boiling:* Brewtan B 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.

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Ajinomoto OmniChem sa/nv
OmniChem Division - NaturalSpecialities
Park Fleming B 1348 Louvain-la-Neuve -Belgium
Sales: sales@natural-specialities.com – Tel +32 10 483 111
R&D: support@natural-specialities.com – Tel +32 9 365 33 03
Visit us on www.natural-specialities.com

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 B we refer to the specific **Application Fact Sheet** on this subject.

>>> STORAGE AND HANDLING

Brewtan B 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 B 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 B 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 B is not in use.

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

>>> PACKAGING

Brewtan B 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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