QCTN

>>> Tannic Acid QCTN
Product data-sheet

QCTN is a blend of carefully selected hydrolysable and condensed tannins with a low to medium average molecular weight specially purified for applications in the food industry. Due to a delicate toasting process QCTN exhibits a rich toasted aroma. This high quality grade was specially developed for applications in the wine industry.

QCTN is a 100 % natural material extracted from renewable plant materials using dedicated strictly controlled equipment.

>>> PROPERTIES(*)

- Appearance: dark brown granular powder, free of visible impurities
- Odour: slight in solution, tannin like.

- Tannins (on dry material): min. 65 %
- Moisture: max. 8 %
- Insoluble fraction: max 3 %
- Heavy metals: max 20 ppm

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

>>> USAGE

QCTN is used as taste modification aid in red wines lacking sufficient tannins. In comparison to the un-toasted QCT, QCTN imparts additional roasted aroma elements to red wines. By adding QCTN a more full-bodied taste is obtained.

Due to its strong anti-oxidant properties QCTN is also especially suitable for the colour stabilisation of red wines.

Typical dosage levels are 5– 10 g/hl.

To prevent local over-dosage QCTN is best added as a 3 -10 % solution. QCTN can easily be dispersed in cold or even better in hot water. QCTN can also be dispersed in wine if necessary.

For detailed information on these applications we refer to the specific **Application Fact Sheets**.

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>>> STORAGE AND HANDLING

QCTN 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.

The product should not be stored in areas with a high relative humidity as the product – especially when the packaging material is not properly resealed – will pick up moisture from the air. Therefore the drums should be properly resealed when QCTN is not being used.

Due to the granular form QCTN produces little or no dust during handling.

>>> PACKAGING

QCTN is available as a 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 Sheets.** Our R&D department can provide you further detailed information on composition and regulatory status.

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

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