

Tanal 01

>>> Tannic Acid Tanal 01 Product data-sheet

Tanal 01 is a high molecular weight general purpose hydrolysable tannin specially purified for applications in the food industry.

Tanal 01 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 Tanal 01.

>>> PROPERTIES^(*)

▪ Appearance:	light yellow granular powder, free of visible impurities
▪ Odour:	slight in solution, typical tannic acid
▪ 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

Tanal 01 is used as stabilising and clarification aid in wines by eliminating sensitive proteins. This is usually accomplished by injecting a Tanal 01-solution into the wine followed by addition of gelatine. Typical dosage levels are 5 – 10 g/hl Tanal 01 and 7 – 12 g/hl gelatine (e.g. 100 Bloom).

Tanal 01 can also be used as a taste-modifying agent. Depending on the usage level and the application Tanal 01 can act as a taste enhancer or can impart mild astringency or bitterness.

In soft drinks Tanal 01 can be used to mask the undesirable after-taste of sweeteners (e.g. aspartame, acesulfame K).

Due to strong anti-oxidant and complexing properties (e.g.: Fe^{2+/3+}, Cu²⁺ and haze forming proteins) Tanal 01 can also be used as a stabilising aid to increase shelf life.

To prevent local over-dosage Tanal 01 is best added as a 3 - 6 % solution. Due to its granular form Tanal 01 easily dissolves in cold water or even better in hot water (e.g. 35°C). Solutions up to 50 % weight/volume can be prepared. However such solutions are highly viscous and are difficult to mix with other ingredients.

For detailed information on these applications we refer to our Guidance Recipes and the specific **Application Fact Sheet**.

>>> STORAGE AND HANDLING

Tanal 01 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 temperatures (i.e. 5-25°C) suffice.

Prolonged exposure of Tanal 01 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 Tanal 01 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 Tanal 01 is not in use.

Due to its granular form Tanal 01 produces little or no dust during handling.

>>> PACKAGING

Tanal 01 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

The information provided in this product data sheet is based on the present state of our knowledge. Some of the applications mentioned in this document are protected by patent law. Ajinomoto OmniChem nv/sa cannot be held responsible for patent law infringements and the customer should contact the patent holder if so required. Due to the many process parameters involved we are not able to submit a general recommendation. It only shows without liability on our part the uses to which our products can be put. However, Ajinomoto OmniChem nv/sa cannot be held responsible for the consequences of the application of the above described product.