

# Tanal 02

## >>> Tannic Acid Tanal 02 Product data-sheet

Tanal 02 is a pure medium to high molecular weight hydrolysable tannin specially purified for food applications.

Tanal 02 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 02.

### >>> PROPERTIES<sup>(\*)</sup>

▪ Appearance:	light yellow granular powder, free of visible impurities
▪ Odour:	slight in solution, typical tannic acid.
▪ Density:	0.35 – 0.45 g/cm <sup>3</sup>
▪ Purity (on dry material):	min. 96 %
▪ Moisture:	max. 7 %
▪ Colour Gardner (1:10; alcohol):	max. 8
▪ Solubility in H <sub>2</sub> O:	clear
▪ pH (1 % in water):	3 – 4
▪ Heavy metal content:	< 20 ppm

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

### >>> APPLICATIONS

Tanal 02 has major applications as a taste-modifying agent in the food industry. Depending on the usage level and the application Tanal 02 can act as a taste enhancer, a masking agent or can impart mild astringency.

In soft drinks Tanal 02 is used to mask the undesirable after-taste of sweeteners (e.g. aspartame, acesulfame K) often associated with these products.

Due to strong anti-oxidant and complexing properties (e.g.: Fe<sup>2+/3+</sup>, Cu<sup>2+</sup> and haze forming proteins) Tanal 02 can also be used in clarification processes (e.g. sugar refining, fat and oil processing) or as stabilising aid to increase shelf life.

Uses in baking mixes, pudding and seasonings are also known.

Tanal 02 is in compliance with the latest version of FCC. According to WHO-FAO regulations Tanal 02 is recognized as a technical or filtering aid. Tanal 02 is also in accordance with British, European and US pharmacopoeia among others.

### >>> USAGE

Usage levels range from 0.01 g/kg up to 2 g/kg depending upon the application.

Tanal 02 easily dissolves in cold water or even better in hot water (e.g. 60°C). Solutions up to 50 % (m/V) can be prepared. However such solutions are viscous and can be difficult to handle. In practice Tanal 02 is typically added as a 5 – 10 % solution.

Shelf life of these solutions is related to concentration: 1 % (w/v) solution should be used within the same day, 5-10 % solution can be stored for 1 week at room temperature. 30 % solutions can be used for several months, assuming no micro-biological contamination occurs.

### >>> STORAGE AND HANDLING

Tanal 02 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 Tanal 02 to light can cause a gradual yellowing of the product. This colour shift has no influence on the technical performance of the product unless colour is a critical parameter in the final application. Storage of Tanal 02 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 02 is not in use.

Due to its granular form Tanal 02 produces little or no dust during handling.

### >>> PACKAGING

Tanal 02 is available as a spray-dried granular product in 25 kg or 50 lbs 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. Every delivery is accompanied by a **Certificate of Analysis**.

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

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