

Tanal W1

>>> Technical Data Sheet Product facts

Tanal W1 is a high molecular weight hydrolysable tannin specially purified for applications in the food industry. This grade was specially developed for applications in the wine industry.

Tanal W1 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 W1.

>>> PROPERTIES^(*)

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|-----------------------------------|--|
| ▪ Appearance: | light yellow granular powder, free of visible impurities |
| ▪ Odour: | slight in solution, typical tannic acid. |
| ▪ Purity (on dry material): | min. 98 % |
| ▪ Moisture: | max. 7 % |
| ▪ Density: | 0.35 – 0.45 g/cm ³ |
| ▪ Solubility in H ₂ O: | clear |
| ▪ pH (1 % in water): | 3 – 4 |
| ▪ Colour Gardner (1:10; alcohol): | max. 9 |
| ▪ Heavy metals: | < 20 ppm |

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

Tanal W1 is in accordance with the latest versions of “Food Chemical Codex” and Codex Oenologique”.

>>> USAGE

Tanal W1 is used as stabilising and clarification aid in wines by eliminating sensitive proteins. This is usually accomplished by injecting a Tanal W1-solution into the wine followed by addition of gelatine. Typical dosage levels are 5 – 10 g/hl Tanal W1 and 7 – 12 g/hl gelatine (e.g. 100 Bloom).

Not only can Tanal W1 be used to remove sensitive proteins it can similarly reduce excessive amounts of red oenocyanins in red wine.

Tanal W1 can also be used to modify tannin levels in wines that are lacking tannins due to poor weather or other adverse conditions. Typical dosage level in this application are 5 -15 g/hl.

To prevent local over-dosage Tanal W1 is best added as a 3 - 6 % solution. Due to its granular form Tanal W1 easily dissolves in cold water or even better in hot water (e.g. 35°C). Instead of water wine or unfermented grape juice can also be used. Solutions in water up to 50 % weight/volume can be prepared. However such solutions are highly viscous and are difficult to incorporate.

For detailed information on these applications we refer to our specific **Technical Leaflets**.

>>> STORAGE AND HANDLING

Tanal W1 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 W1 to light can cause a gradual yellowing of the product. Therefore keep the lid on the fibre drum if Tanal W1 is not in use. This does not influence technical performance of the product. Storage of Tanal W1 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 W1 is not in use.

Due to its granular form Tanal W1 produces little or no dust during handling.

>>> PACKAGING

Tanal W1 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 **Technical Leaflets**. 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 technical 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 Omnicem NV/SA cannot be held responsible for the consequences of the application of the above described product.