

Tanal W2

>>> Tannic Acid Tanal W2 Product data-sheet

Tanal W2 is a pure medium high molecular weight hydrolysable tannin specially purified for applications in the food industry. This high purity grade was specially developed for applications in the wine industry.

Tanal W2 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 W2.

>>> PROPERTIES^(*)

▪ Appearance:	light yellow granular powder, free of visible impurities
▪ Odour:	slight in solution, typical tannic acid.
▪ Purity (on dry material):	min. 96 %
▪ 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. 8
▪ Heavy metals:	< 20 ppm

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

Tana W2 is in accordance with the latest versions of “Food Chemical Codex” and Codex Oenologique”.

>>> USAGE

Tanal W2 is used as taste modification aid in white wines lacking sufficient tannins. By adding Tanal W2 a soft full-bodied taste is obtained. Typical dosage levels are 4 – 7 g/hl.

Tanal W2 has important anti-oxidant properties and is as such a powerful aid to prevent the so-called “sun struck” or “light taste” problem.

Due to its metal-complexing capacities Tanal W2 is also used to eliminate excessive amounts of iron.

To prevent local over-dosage Tanal W2 is best added as a 3 - 6 % solution. Due to its granular form Tanal W2 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 **Application Fact Sheets**.

>>> STORAGE AND HANDLING

Tanal W2 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 W2 to light can cause a gradual yellowing of the product. Therefore keep the lid on the fibre drum if Tanal W2 is not in use. This does not influence technical performance of the product. Storage of Tanal W2 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 W2 is not in use.

Due to its granular form Tanal W2 produces little or no dust during handling.

>>> PACKAGING

Tanal W2 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 **Applications 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**.

CAS Nr.:	1401-55-4
EINECS/ELINCS:	215-753-2
FL No:	16.080
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 OmniChem nv/sa cannot be held responsible for the consequences of the application of the above described product.