



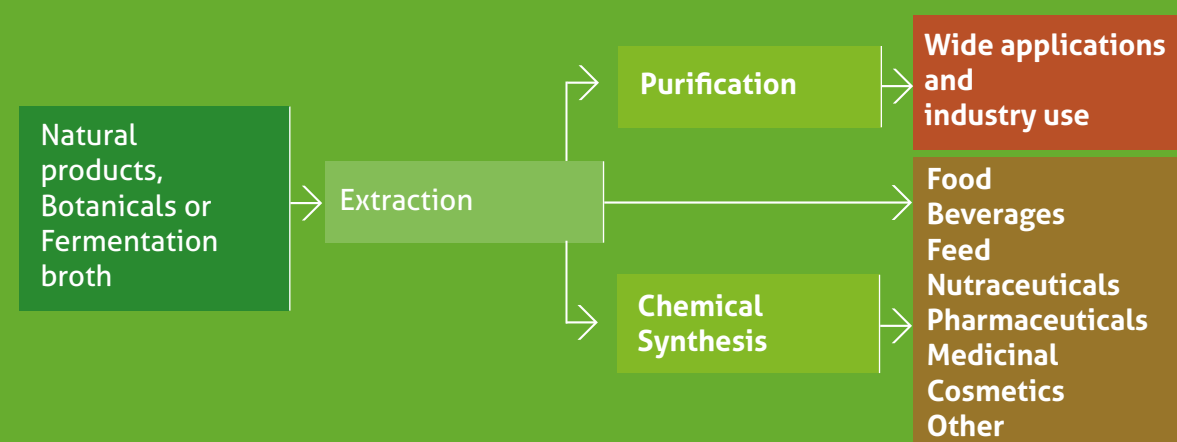
RAW MATERIAL



EXTRACT



TARGET



Ajinomoto OmniChem, the specialist in extraction of botanicals

Extraction & purification of natural products
Continuous process
Belgian based manufacturer
Quality systems: FSSC22000 and c-GMP RSM Q7

Natural Specialities is a business line of Ajinomoto OmniChem,
the Belgian affiliate of the Japanese multinational Ajinomoto.
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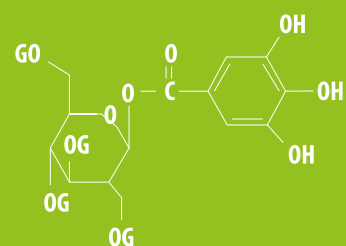
TANNIC ACID

A Multifunctional Ingredient



Tannic acid = specific polyphenols called hydrolysable gallotannins

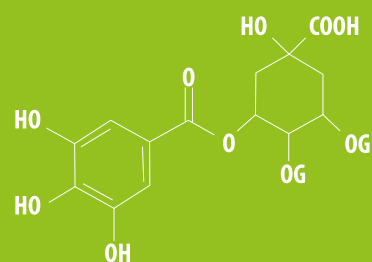
Depending on the raw material
and purification steps,
grades for different
applications can be obtained.



**Glucose based
tannic acid**

Botanical source:
Aleppo & Chinese gallnuts

G = Galloyl, Digalloyl, Trigalloyl



**Quinic acid based
tannic acid**

Botanical source:
Tara pods

G = Galloyl, Digalloyl, Trigalloyl

Properties of gallotannins

A multifunctional ingredient

ANTI-OXIDANT

PROTEIN BINDING

TASTE & FLAVOUR
Mouthfeel

METAL COMPLEXATION

Applications



Brewery

- Brewtan® product range
- Colloidal stability: precipitation of haze sensitive proteins
- Organoleptic stability and extension of shelf-life



Food

- Flavouring ingredient: astringency, mouthfeel
- Taste masking agent: used in combination with artificial sweeteners
- Taste and colour stabilisation
- Anti-oxidant source in healthy beverages, food supplements and emulsions



Enology

- Taste modification aid
- Colour stabilisation
- Anti-oxidant

Other OmniChem tannins

Grape seed extracts

- OmniVin product range
- Flavouring ingredient in beverages/wine
- Anti-oxidant source in nutraceuticals and cosmetics

Oak tannins

- OakTan product range
- Flavour and taste component in wine/spirits
- Smoky aroma in BBQ-type flavours

