

Tanal 01

>>> Tannic Acid Tanal 01 Product data-sheet

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

>>> ORIGIN, PRODUCTION

Commercial tannic acid is a naturally occurring mixture of closely related compounds called polygalloyl glucoses or polygalloyl quinic acid derivatives.

For the production of its hydrolysable tannins, OmniChem uses a continuous solid/liquid extraction process. The crude extract is further purified using liquid/liquid extraction by appropriate selection of the extraction solvents. Further downstream purification steps remove a variety of impurities. The purified extract is spray-dried and a granular product is obtained using fluidized bed technology.

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.

>>> USAGE

Tanal 01 is used as stabilising and clarification aid by eliminating sensitive proteins. This is usually accomplished by injecting a Tanal 01 solution followed by addition of gelatine. Typical dosage levels are 50 – 100 ppm Tanal 01 and 70 – 120 ppm gelatine (e.g. 100 Bloom).

Due to strong anti-oxidant and metal complexing properties, Tanal 01 can also be used as a stabilising aid to increase shelf life. Recommended dosage: 100 ppm.

A number of (synthetic) food colorants are notorious to produce stains on textile materials that are very difficult to remove using normal laundering. By adding a small amount of Tanal 01 to for example lemonades coloured with FD&C Red N°40, staining on textile goods can significantly be reduced. Addition levels in between 25 and 50 ppm are employed here.

>>> 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 storage 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.

>>> REGULATORY & FURTHER INFORMATION

Tanal 01 is compliant with latest FCC and FAO-WHO monographs. Tanal 01 is considered a natural flavour substance under EU-Food law.

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.

CAS Nr.: 1401-55-4

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.