

Tanal QCTN

>>> Tannic Acid Tanal QCTN Product data-sheet

Tanal QCTN is a blend of carefully selected hydrolysable and condensed tannins with a low to medium average molecular weight specially purified for applications in the wine industry. Due to a delicate toasting process Tanal QCTN exhibits a rich toasted aroma.

Tanal QCTN is a 100 % natural material extracted from renewable plant materials using dedicated strictly controlled equipment.

>>> USAGE

Tanal QCTN has important anti-oxidant properties and is as such a powerful aid for colour stabilisation.

Tanal QCTN is used as an aromatic enhancer in red wines lacking sufficient tannins. In comparison to the untoasted Tanal QCT, Tanal QCTN imparts additional roasted aroma elements to red wines. By adding Tanal QCTN a more full-bodied taste is obtained.

To prevent local over dosage Tanal QCTN is best added as a 3 -10 % solution. Tanal QCTN can easily be dispersed in cold or even better in hot water. Tanal QCTN can also be dispersed in wine if necessary.

>>> STORAGE AND HANDLING

Tanal QCTN 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.

The product should not be stored in areas with a high relative humidity as the product – especially when the packaging material is not properly resealed – will pick up moisture from the air. Therefore the drums should be properly resealed when Tanal QCTN is not being used.

Due to the granular form Tanal QCTN produces little or no dust during handling.

>>> PACKAGING

Tanal QCTN is available in 20 kg cardboard boxes.

>>> REGULATORY & FURTHER INFORMATION

Information on usage and applications can be found in our application leaflet. Our R&D department can provide you with further detailed information on composition and regulatory status.

CAS Nr.: 1401-55-4

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