

Tanal W1

>>> Tannic Acid Tanal W1 Product data-sheet

Tanal W1 is a high molecular weight hydrolysable tannin specially purified for applications in the wine 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 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.

>>> 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).

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.

>>> 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 colour shift. This does not influence technical performance of the product unless colour is a critical parameter in the application. 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.

>>> REGULATORY & FURTHER INFORMATION

Tanal W1 is suitable for food applications and is in accordance with the latest version of "Codex Oenologique".

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.

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