

Tanal W2

>>> Tannic Acid Tanal W2 Product data-sheet

Tanal W2 is a highly purified medium to high molecular weight hydrolysable tannin specially developed for wine applications.

>>> 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 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.

>>> USAGE

Tanal W2 is a strong anti-oxidant and as such a powerful aid in the prevention of so-called “sun struck” or “light taste” problems. It also inhibits oxydase enzymes, tyrosinase and laccase (from Botrytis).

In sparkling wines, Tanal W2 is added to obtain the typical mouth feel of these products.

Tanal W2 is mostly used in white wines as finishing tannin.

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.

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

>>> REGULATORY & FURTHER INFORMATION

Tanal W2 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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