

K-TANN "T" – POWDER TANNIN FROM DURMAST TOASTED OAK

Ellagic tannin extracted from durmast toasted oak. Gives toasted flavor, elegance and structure to the added wine. To determine the optimum dosage required, preliminary test are recommended.

	Phenolic compound extracted from toasted oak
	Atomized extract from toasted oak
APPEARANCE :	Dark brown powder or granular powder
	Water-soluble (shaking the solution)
TASTE :	Bitter and astringent, toasted wooden aftertaste
FLAVOUR :	Dry, toasted and liquorice
APPLICATION :	Winemaking. Pharmaceutical and nutraceutical industries.
RECOMMENDED DOSAGE :	White and Blush wines: 1-3 g/Hl
	Red Wines: 2-15 g/HI
SHELF-LIFE :	5 years
STORAGE :	Keep containers tightly closed in a dry place, at room
	temperature (12 – 20°C), away from heat and light
PACKAGING :	5 kg or 10 kg bags
	1 or 3 kg bags are available upon request (minimum quantities
	are required)
SAMPLES :	Available all year round
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CHEMICAL SPECIFICATIONS:

3,50 – 4,10
94 – 98%
> 82%
< 1000 ppm % powder
< 5 ppm
< 3 ppm
< 1 ppm
< 1 ppm

MICROBIOLOGICAL SPECIFICATIONS:

Total count :	< 50/g
Yeast :	< 10/g
Mould :	< 10/g
Coliforms in 1 g :	0
Salmonella in 25 g :	0



Analysis Procedure

TOTAL POLYPHENOLS:

Spectrophotometric Method. (g/100g of product as (+) catechin)

CATECHINS AND PROANTHOCYANIDINS, Vanillina reaction

Spectrophotometric Method. (g/100g of product as (+) catechin)

PROANTHOCYANIDINS, Bate-Smith reaction

Spectrophotometric Method. (g/100g of product as (+) catechin)

SULPHUR DIOXIDE

Distillation of 1% solution of tannin powder in distilled water (IFU7a)

METALS

Lead – Arsenic – Cadmium = ICP-OES Method

Mercury = extraction in nitric acid 1: 10

Salts – Acids – Metals

Analysis	Method	Result	Um
CHLORIDE	ionic chromatography method	< 100	mgKg
SULPHATES	ionic chromatography method	< 100	mgKg
ORGANIC ACIDS	ionic chromatography method	< 1	g/Kg
FREE SUGARS	ionic chromatography method	< 10	g/Kg
MERCURY	extraction in nitric acid 1:10	< 0.02	mgKg
LEAD	ICP OES optic	< 0.1	mg/Kg
HEAVY METALS	ICP OES optic	traces	

Product for oenological use - Reg. (CE) N.606/2009

These specifications should be taken as an indication and can be subjected to slight variations

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