

K-TANN “F” – POWDER TANNIN FROM RIPE FRUITS

Water extract tannin from “malus” kind ripe fruits with characteristics fruity rich odor. Improve antioxidant characteristics of finished product giving to the wine fruity notes (yellow fruits). Especially suitable for white and blush wines (not aged wines). To determine the optimum dosage required, preliminary test are recommended.

PRODUCT :	Phenolic compound extracted from fruits
DESCRIPTION :	Extracted from fruits
APPEARANCE :	Beige / light brown powder
SOLUBILITY :	Water-soluble (shaking the solution)
TASTE :	Bitter and astringent
FLAVOUR :	Fruity, fresh
APPLICATION :	Oenology, pharmaceutical industry, vinegar, cider, beer act.
RECOMMENDED DOSAGE :	White and blush wines: 1-5 g/Hl Red wines: 2-10 g/Hl
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

CHEMICAL SPECIFICATIONS:

pH (10%) :	3,20 – 4,20
Extract :	30%
Total Polyphenols :	80%
Sulphur dioxide :	< 1000 ppm % powder
Lead :	< 5 ppm
Arsenic :	< 3 ppm
Cadmium :	< 1 ppm
Mercury :	< 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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