

K-TANN GALLA – POWDER TANNIN FROM TARA SEED

Water extract tannin from tara seed. Especially suitable to improve the organoleptic characteristics of white, red and blush wines. Increases the wine taste and body. Improves color stability and it is suitable for all the winemaking steps. Medium antioxidant activity and good laccase reduction. To determine the optimum dosage required, preliminary test are recommended.

PRODUCT :	Phenolic compound extracted from tara seed
DESCRIPTION :	Spray-dried extract from wood, gallic tannin
APPEARANCE :	Yellow powder or granular powder
SOLUBILITY :	Water-soluble (shaking the solution)
TASTE :	Bitter and astringent
FLAVOUR :	Dry and neutral
APPLICATION :	Winemaking: flocculant of proteins excess, antioxidant, amends and protects anthocyanins. Pharmaceutical and nutraceutical industries
RECOMMENDED DOSAGE :	White and blush wines: 1-5 g/Hl (5-15 if botrytized grapes) Red wines: to be tested
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 :	25 kg bags (12,5 Kg granulated)
SAMPLES :	Available all year round

CHEMICAL SPECIFICATIONS:

pH (solution 1%) :	2,60 – 3,00
Extract :	Min 93 %
Total Polyphenols :	> 95 %
Ashes :	< 1 %
Gardner Color :	Max 12,00 U.G.
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)

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

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