

**K-TANN “SPICE” – POWDER BLACK TANNIN FROM VEGETABLES**

Water extract tannin from walnut flours. Gives to the wine spicy notes and dark brown color. Recommended dosage – according to requested final color. To determine the optimum dosage required, preliminary test are recommended.

PRODUCT :	Phenolic compound extracted from vegetables
DESCRIPTION :	Extracted from plant and vegetables
APPEARANCE :	Dark brown – black
SOLUBILITY :	Water-soluble (shaking the solution)
TASTE :	Bitter and astringent
FLAVOUR :	Oaky, bitter
APPLICATION :	Oenology, pharmaceutical industry, vinegar, cider, beer act.
RECOMMENDED DOSAGE :	White and Blush wines: to be tested 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%) :	3,8 – 4,20
Extract :	15%
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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