

Brewtan® F

>>> Tannic Acid Brewtan® F Product data-sheet

Brewtan® F is a high molecular weight food grade hydrolysable tannic acid specially purified for brewing applications. This high purity grade was specifically developed for the stabilisation of beer during the end-filtration.

>>> ORIGIN, PRODUCTION

Commercial tannic acid is a naturally occurring mixture of closely related compounds called polygalloyl glucoses or polygalloyl quinic acid derivatives. For brewing applications only high molecular tannic acid with a polygalloyl glucose structure is technically suitable.

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.

Brewtan® F 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 Brewtan® F.

>>> USAGE

Brewtan® F is typically used at the end of the brewing process to improve colloidal stability and shelf life. Brewtan® F is added in-line before end-filtration and selectively and quickly removes haze-forming proteins.

To prevent local over-dosage, Brewtan® F is best added as a 1 - 5 % solution. Due to its granular form Brewtan® F easily dissolves in brewing water at room temperature.

Addition is done proportionally with a dosage pump.

Typical Brewtan® F dosage levels are 0,5 – 1,5 g/hl.

>>> STORAGE AND HANDLING

Brewtan® F does not require special storage conditions and has a shelf life of min. 3 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 Brewtan® F 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 Brewtan® F 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 Brewtan® F is not in use.

Due to its granular form Brewtan® F produces little or no dust during handling.

>>> PACKAGING

Brewtan® F is available as a spray-dried granular product in 25 kg fibre drums lined with an inner Polyethylene bag.

>>> REGULATORY & FURTHER INFORMATION

Brewtan® F is compliant with latest FCC and FAO-WHO monographs. Brewtan is considered as a processing-aid under EU-Food law. In most worldwide food markets Brewtan is an approved food additive / processing-aid.

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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FEMA-GRAS: 3042

FAO/WHO INS No: 181

The information provided in this technical data sheet is based on the present state of our knowledge. Some of the applications mentioned in this document are protected by patent law. Ajinomoto OmniChem nv/sa cannot be held responsible for patent law infringements and the customer should contact the patent holder if so required. Due to the many process parameters involved we are not able to submit a general recommendation. It only shows without liability on our part the uses to which our products can be put. However, Ajinomoto OmniChem nv/sa cannot be held responsible for the consequences of the application of the above described product.

