

Oaktan FT

>>> Oak Extract Oaktan FT Product data-sheet

Oaktan FT is an oak tannin extracted from carefully selected hartwood from French oak (*Q. robur* / *Q. petraea*). This high quality grade was specially developed for applications in the wine industry, but also finds applications in spirits, flavourings and other food applications.

Oaktan FT is a 100 % natural material extracted from renewable plant materials using dedicated strictly controlled equipment. No preservatives or additives are used in the production of Oaktan FT.

>>> USAGE

Oaktan FT is used as taste modification aid in red wines lacking sufficient tannins. By adding Oaktan FT a more full-bodied taste is obtained. Oaktan FT is especially interesting for introducing toasted wood notes to wine.

By using Oaktan FT the maturation time can be reduced without altering the final taste profile of the wine thus allowing for a faster introduction of the wine to the consumer.

Typical dosage levels are 2 – 10 g/hl, depending on the addition stage, the desired effect and type of wine.

Oaktan FT is best added as a 3 -10 % solution. Oaktan FT can easily be dispersed in cold water or even better in hot water. Oaktan FT can also be dispersed in wine.

>>> STORAGE AND HANDLING

Oaktan FT does not require special storage conditions and has a shelf life of min. 5 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.

The product should not be stored in areas with a high relative humidity as the product – especially when the packaging material is not properly resealed – will pick up moisture from the air.

>>> PACKAGING

Oaktan FT is available in 25 kg fibre drums lined with an inner polyethylene bag.

>>> REGULATORY & FURTHER INFORMATION

Information on usage and applications can be found in our application leaflet. Our R&D department can provide you with further detailed information on composition and regulatory status.

CAS Nr.: 1401-55-4

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.