

Tanal QCT

>>> Tannic Acid Tanal QCT Product data-sheet

Tanal QCT is a blend of carefully selected hydrolysable and condensed tannins with a low to medium average molecular weight specially purified for applications in the wine industry.

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

>>> USAGE

Tanal QCT has important anti-oxidant properties and is as such a powerful aid for colour stabilisation.

Tanal QCT is used as taste modification aid in red wines lacking sufficient tannins. By adding Tanal QCT a more full-bodied taste is obtained. Typical dosage levels are 5– 10 g/hl.

To prevent local over dosage Tanal QCT is best added as a 3 -10 % solution. Tanal QCT easily dissolves in cold water or even better in hot water. Tanal QCT can also be dispersed in wine.

>>> STORAGE AND HANDLING

Tanal QCT 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

Tanal QCT 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.