

# Tanal QW2

## >>> Tannic Acid Tanal QW2 Product data-sheet

Tanal QW2 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 QW2 is prepared using 100 % natural materials extracted from renewable plant sources using dedicated strictly controlled production facilities. No added preservatives or additives are used in the production of Tanal QW2.

### >>> USAGE

Tanal QW2 has important anti-oxidant properties and is as such a powerful aid for colour stabilisation. Due to its natural affinity for anthocyanidins further colour stability is obtained.

Tanal QW2 is used as taste modification aid in red or white wines lacking sufficient tannins. By adding Tanal QW2 a more full-bodied taste is obtained, without increasing astringency, and a good organoleptic equilibrium will be obtained.

Typical dosage levels are 5 – 20 g/hl.

To prevent local over dosage Tanal QW2 is best added as a 3 -10 % solution. Tanal QW2 easily dissolves in cold water or even better in hot water. Tanal QW2 can also be dispersed in wine if necessary.

### >>> STORAGE AND HANDLING

Tanal QW2 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 QW2 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.

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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.