

K-TANN "L" – POWDER TANNIN FROM GRAPE

Water extract tannin from compound of Chardonnay based pressed grapes, with pleasant citrus notes. Especially suitable to improve the organoleptic characteristics of white and blush wines. Increase the wine taste and body, releasing pleasant citrus notes. Improves the color stability and it is suitable for all the winemaking steps. To determine the optimum dosage required, preliminary test are recommended.

PRODUCT :	Phenolic compound extracted from pressed grapes
DESCRIPTION :	Spray-dried extract from Vitis Vinifera, consisting of proanthocyanidins
APPEARANCE :	Beige / light brown powder
SOLUBILITY :	Water-soluble (shaking the solution)
TASTE :	Bitter and astringent
FLAVOUR :	Dry and neutral
APPLICATION :	Winemaking, pharmaceutical industry. Vinegar, cider, beer production etc.
RECOMMENDED DOSAGE :	White and blush wines: 1-8 g/Hl Red wines: to be tested
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%) :	2,5 – 3,3
Extract :	93 – 96%
Total Polyphenols :	> 85%
Catechins & proanthocyanidins :	20 – 28%
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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