

TANNOX-BREW

(see Anti-Staling)

TANNOX-BREW is an atomized granulate powder of a high purified high molecular weight gallotannin. Gallotannins or tannic acid are extracted from gallnuts. Tannic acid inhibits malt lipoxygenase activity by 50%, reduces metals by its reducing power, removes metals by its chelating power and blocks radicals forming reactions. Tannic acid reacts very selectively with acid proteins containing SH-groups. Only these sensitive proteins are removed. TANNOX-BREW gives a real improvement on lauter-tun or mash-filter filtration rates and improves beer shelf life as far as clarity, taste and flavour are concerned.

PROPERTIES

PHYSICAL	description:	high purified high molecular weight gallotannin
	appearance:	light yellow atomized granulate powder
	odour:	weak tea-like flavour
	taste:	neutral to light astringent dry
	density:	0.35 - 0.45 g/cm ³
CHEMICAL	content: min.	96% tannic acid on dry
	moisture:	max. 7%
	gallic acid:	max. 1%
	ash:	max. 0.075%
	solubility:	clear in water (C=20) clear in alcohol (C=20)
	pH:	3.5 - 4.8 (1% in H ₂ O)
	heavy metals:	less than 20 ppm (FCC IV)
	Arsenic:	max. 3 ppm
	Lead:	max. 5 ppm
		Conform with FCC III - Fema-Grass

DILUTION

In soft water at 1% - 5%

ADDITION

- During mashing-in the addition of TANNOX-BREW will improve the wort filtration rates, will reduce the malt lipoxygenase activity reducing fatty acids oxydations and radicals formation, will improve ITT or anti-oxydation power.
- At the end of boiling (5 minutes before the end to avoid tannic acid hydrolysis) will improve colloidal stability, whirlpool yield and ITT

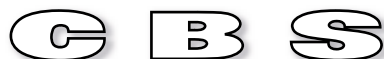
USE RATE

4 to 8 g/Hl at mash in and 4 to 8 g/Hl at end of boiling

BENEFITS

- Better wort filtration rate
- Longer beer shelf life: by lipoxygenase reduction, by metals reduction, by metals removing, by improving ITT
- Colloidal stability improvement
- Whirlpool yield increase

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.



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STORAGE

To store in a cool and dry place.

FOOD GRADE

This product complies with FDA recommended specifications for food processing aids. Certificates of analysis are provided with each delivery

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