



OENOLOGICAL
TANNINS

TANYL® C

ELLAGIC TANNIN FROM CHESNUT, FOR
OENOLOGICAL USE.

COMPOSITION

TANYL® C is a pure ellagic tannin made of Chesnut only. This tannin is very reactive and produced according to particular and rigorous methods. It contains a high percentage of ellagitannins which gives TANYL® C a large number of oenological properties and qualities.

APPLICATIONS

TANYL® C is intended for white, rosé and red wines vinification and breeding. It is perfectly suited to fine, quality wines. Its high concentration of ellagitannins, allows to :

- Improve color stability
- Provide an excellent antioxydant protection
- Protect the gustatory development of red wines
- Contribute to more aromatic cleanliness
- *Flavour profile : spicy & woody*

DIRECTIONS FOR USE

For direct addition, slowly add the tannin by sprinkling it while mixing. As part of a liquid addition, dissolve one part of TANYL® C in 10 parts of water and add the solution to the wine while mixing continuously.

DOSAGE

- White wines : 5 to 10 grams per hectoliter
- Red wines : 10 to 50 grams per hectoliter

We recommend that you carry out laboratory tests beforehand in order to define and adjust the dose that will meet your oenological objectives.

It is specified in the Oenological Codex that tannins "must not change the olfactory properties and the colour of wine". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In conformity with (UE) 2019/934.
In accordance with oenological codex..*



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PHYSICAL CHARACTERISTICS

Origin	Chesnut (Castanea sativa)	Odor	Typical of chesnut
Aspect	Fine powder (atomized)	Flavor	Astringent (presence of tannins)
Granulometry	less than 200 μ (at 95%)	Solubility	Water or hydroalcoholic medium
Color	Dark brown		

EXTRACTION CHARACTERISTICS

Classification	Natural plant extract	Staining adjuvants	None
Solvents used	Water or Alcohol or their mixtures	Conservatives	None
Manufacturing adjuvants	None		

ANALYTICAL CHARACTERISTICS

Total polyphenol content	> = 70 %	Arsenic	< 3 ppm
Loss on drying	< = 10 %	Iron	< 50 ppm
Insoluble substances	< = 5 %	Mercury	< 1 ppm
Ash	< = 4 %	Lead	< 5 ppm

STORAGE

- Store above ground level in the original packaging, away from light and moisture, at moderate temperatures, in a dry area
- Do not inhale or absorb. In case of a problem, refer to the Safety Data Sheet
- DMD (Optimal date of use) : 5 years

PACKAGING

- kraft drums of 25 kg

Contact us for a different packaging



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