



# Tannivin® Galléol

Highly pure gallnut tannin for beverage treatment

## Product description

Tannivin® Galléol is a specially selected and purified gallnut tannin. Its high charge potential makes it particularly suitable for clarification and stabilisation of fruit juices and fruit wines. Clarification/fining in combination with FloraClair® produces, as against the FloraClair®/silica sol fining, the formation of significantly larger flocs and a more compact settling behaviour. Juices having undergone tannin fining show more body in sensory evaluation.

Tannivin® Galléol can be added to mash, young wine and wine to improve structure and to reduce oxidation.

## Dosage

Dosage amounts should be determined by conducting pre-tests. Fining/clarification results depend on temperature, degree of turbidity and pH-value.

Typical dosages are:

	(fruit) wine [g/100 L]		fruit juice [g/100 L]
	mash	young wine/wine	
fining and stabilisation	-	2 - 15	2 - 8
taste sharpening and antioxidant	2 - 20	1 - 10	-

Tannivin® Galléol is a yellowish powder. Before application, dissolve in warm water of 40 °C. Due to the low amounts, it is recommended to use an approx. 5 % solution. The prepared solution is clear and slightly yellowish.

## Storage

Store Tannivin® Galléol dry and protected against foreign odours and light. Reseal open packages and use completely on short term.