

TECHNICAL INFORMATION SHEET:

TANNIC ACID

PRODUCT NAME:**TANNIC ACID****PRODUCT CODE:****TANA****COMMODITY CODE:****32019090****PACKAGING:****1 AND 25 KG**

Description

Tannic acid is a light yellow granular powder specially purified for food applications. This product is a 100% natural material extracted from renewable plant materials such as Oak wood.

Benefits

Specifically developed for the stabilisation of beer during the end filtration. Can be added in-line before the end of filtration to improve colloidal stability by selectively removing haze forming proteins.

Guidelines for use

DO

- Check that the product is within its shelf life before use
- For more detailed information regarding beer stabilisation with Tannic Acid please do not hesitate to ask for our technical advice.

DO NOT

- Breathe Dust

**TECHNICAL SUPPORT**tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk**REGULATORY COMPLIANCE INFORMATION**Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk**HEALTH & SAFETY INFORMATION**Refer to the **Safety Data Sheet (SDS)**

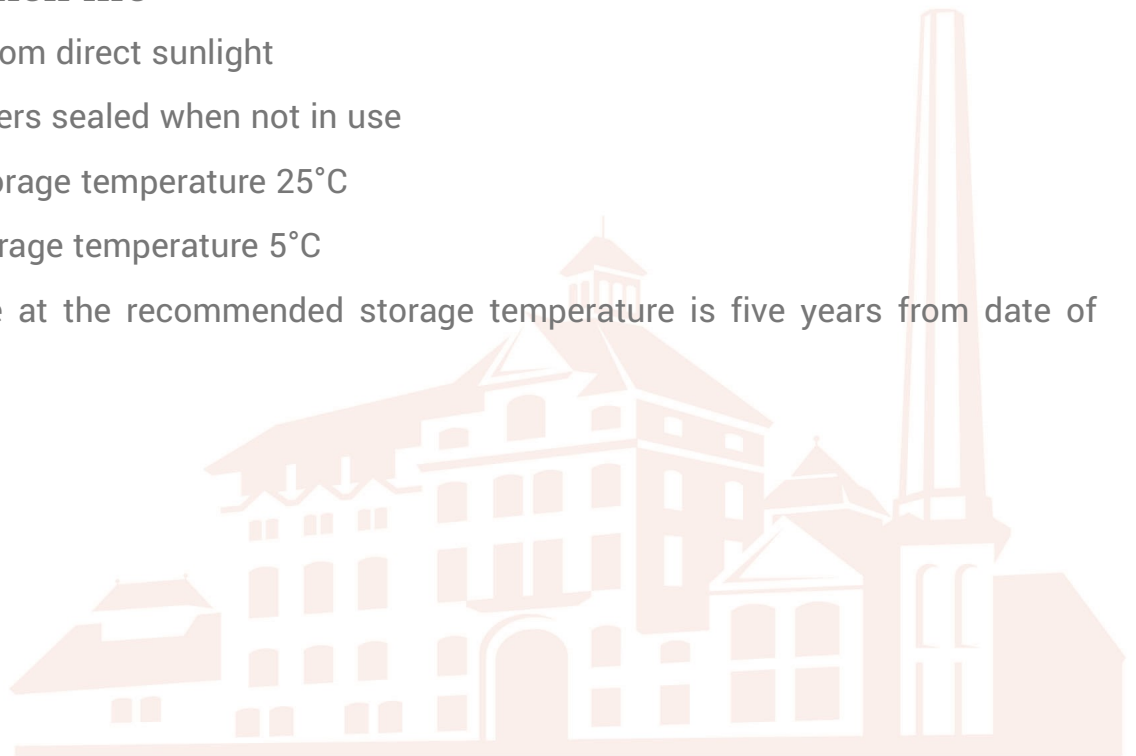
Application and rates of use

Tannic acid should be added to water to give a final concentration of 5-10%. Typical dosage levels are 1-2 g/hl and can be added in-line before the end of filtration. Addition is done proportionally with a dosage pump.

Due to its granular form Tannic Acid easily dissolves in brewing water at room temperature.

Storage and shelf life

- Store away from direct sunlight
- Keep containers sealed when not in use
- Maximum storage temperature 25°C
- Minimum storage temperature 5°C
- The shelf life at the recommended storage temperature is five years from date of manufacture



PRODUCT	TANNIC ACID	PRODUCT CODE	TANA
ISSUE No.	2	DATE	7/9/18
WRITTEN BY	E Wray	AUTHORISED BY	RJ Haywood