TANIN VR COLOR®

Instant dissolving (IDP Process) formulation of catechin tannins designed for red winemaking.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.

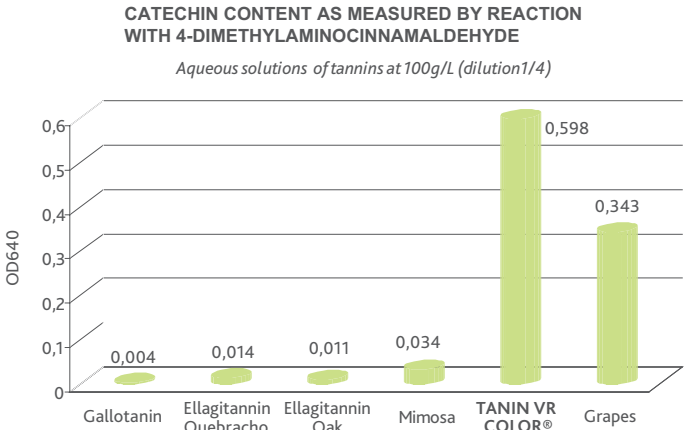
In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

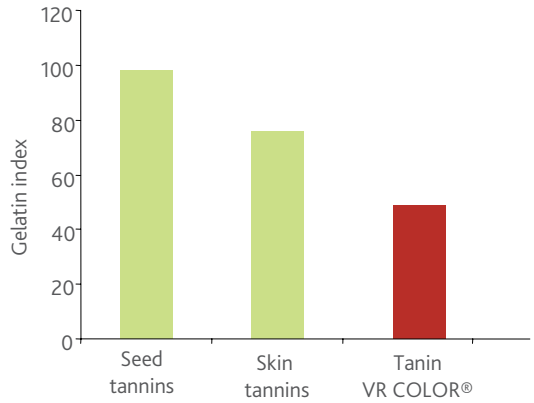
TANIN VR COLOR® has a high content of naturally active catechins (OxyProtect™ process) that allow the formation of chemically stable covalent bonds with anthocyanins (heterogeneous condensation tannin / anthocyanin) for a superior colour stabilisation effect. To be used in case of tannin deficiency causing an unbalance of the tannin/anthocyanin ratio:

- Grapes harvested at sub-optimal phenolic ripeness.
- Grape varietals with a naturally poor tanin/anthocyanin ratio.
- Varietals that have colour management problems (extraction/stabilisation).
- Improves fining.

EXPERIMENTAL RESULTS



- Amount of catechin compounds from various sources of proanthocyanidic tannins.



- TANIN VR COLOR® has low astringency (low gelatine index rating), with organoleptic characteristics suitable for all red wines, preserving a soft mouthfeel.

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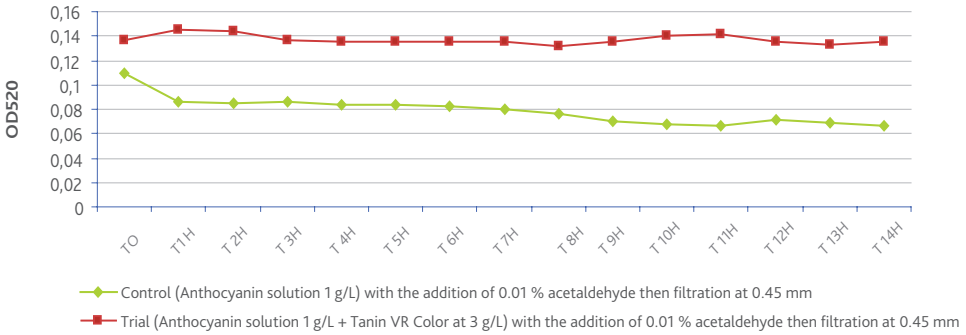
Measurement of OD520 of 2 anthocyanin solutions in a water bath at 80 °C



- Stabilisation of the anthocyanins due to the catechin-enhanced reactivity of **TANIN VR COLOR®**.

PHYSICAL CHARACTERISTICS

Aspect ..... granulated

Solubility in water ..... complete

Colour ..... brown

CHEMICAL ANALYSIS

Tannins ..... > 65 %

Humidity ..... < 7 %

Ash ..... < 4 %

Insoluble substances ..... < 2%

Arsenic ..... < 3 ppm

Iron ..... < 50 ppm

Lead ..... < 2 ppm

Mercury ..... < 1 ppm

Cadmium..... < 1 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS:

- Add the full amount of **TANIN VR COLOR®** during a pump-over.

In case of cold soaking, add **TANIN VR COLOR®** during the first pump-over after the maceration.

DOSAGE:

- Colour Stabilisation: From 30 g/hL.
- Colloidal structure: From 10 g/hL.

IMPLEMENTATION

The IDP procedure allows **TANIN VR COLOR®** to be sprinkled directly into the must or wine during a homogenising pump-over.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

PACKAGING

Bag of 1 kg - Carton of 10 kg.

Bag 5 kg - Carton of 10 kg.

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ISO 9001 since 1999
HACCP since 2005

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