



Tannivin® Galléol

High purity gallotannin for beverage treatment

Product description

Tannivin® Galléol is a specially selected and purified gallotannin. Its high potential charge makes it particularly suitable for clarification and stabilisation, and as natural oxidation prevention.

Tannivin® Galléol can be used for vegan fining processes when combined with pea protein.

Permitted according to EU Commission Regulation no. EC 2019/934. Not permitted under the German Purity Law according to section 9(6) of the German Provisional Beer Act (BierG). The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage

The quantity to be dosed should be ascertained in advance through a preliminary test. The outcome of clarification and fining depends on temperature, degree of turbidity and pH value.

| Recommended dosages | Combined with BrauSol in young beer | | In young beer | At the end of mashing/ in the whirlpool | Mash (grapes) | Wine | Fruit juice |
|------------------------------------------|-------------------------------------|-----------------------------|---------------|-----------------------------------------|---------------|-----------|-------------|
| | BrauSol (mL/100 L) | Tannivin® Galléol [g/100 L] | [g/100 L] | [g/100 L] | [g/100 L] | [g/100 L] | [g/100 L] |
| Clarification and stabilization | 20 | 3–6 | 3–10 | 2-15 | – | 2-15 | 2-8 |
| Sensory factors and oxidation prevention | – | | – | – | 2–20 | 1-10 | – |

Storage

Tannivin® Galléol must be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed.