



# StaVin Express Oak Fire Toasted French Oak Tannin

Express Oak. Qualified for the enhancement of products for direct human consumption, in accordance with FDA Code of Federal Regulation (No. 21 CFR 172.510) for contact with food and food ingredients.

## Physical Characteristics

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Aspect .....Liquid  
Color..... Dark Brown  
Olfactory descriptor.....Vanilla, Caramel, Toffee  
Gustative descriptor.....enhances mid-palate structure and lengthens finish

## Physio-Chemical Analysis

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Total Phenolic (Gallic Acid Equivalentents) by Spectrophotometric analysis.....30,000-60,000 mg/l

## Oenological Use

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Use: Shake to mix and add directly to tank.

Benchtop trials are required to determine the desired rate of addition.  
Typical application rate is 0.5-2L of Express Oak per 1000L of wine.

**REGULATION:** Check your local legislation in regard to the use of oak tannins in wine. Standards should be consulted for specific requirements in your location.

## Storage & Optimal Date of Use

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Store in original packaging at room temperature (5° to 25°C/ 41° to 78°F) or cooler. Our product retains its integrity for 6 months after production if stored in an uncompromised and sealed container.

## Packaging

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Food grade stainless steel containers.