



# StaVin Express Tannin

## Pure

Liquid Oak Tannin. 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.....	Light Brown
Olfactory descriptor.....	Fresh Oak
Gustative descriptor.....	enhances mid-palate structure

### Physio-Chemical Analysis

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Total Phenolic (Gallic Acid Equivalent) by Spectrophotometric analysis.....1000-3000 mg/l

### Oenological Use

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Fermentation Dosage: Add at a rate of 1 gallon per 1-10 tons of grapes

Post Fermentation Dosage: Benchtop trials required to determine the desired rate of addition

Use: Shake to mix and add directly to tank

**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 plastic containers.