



# TAN<sup>®</sup> FRUIT BLANC

REDUCTIVE FORMULA BASED ON GRAPE  
AND GREEN TEA TANNINS

## COMPOSITION



Catechinic tannins (extracted from grape and from green tea) 10%, L-ascorbic acid (E300) 40%, potassium metabisulphite (E224) 50%.

**It contains sulphites.**

## CHARACTERISTICS



Polycompound product designed to provide a complete coverage towards the activity of oxygen on musts. The simultaneous presence of prestigious catechinic tannins and of antioxidant agents (L-ascorbic acid and potassium metabisulphite) enables TAN<sup>®</sup> FRUIT BLANC to affect the oxidoreductive potential (rH) of the must; in this manner, it is then possible to preserve the original aromatic characteristics and to transfer them to the final product, thus obtaining fresh and fruity wines that remains representative of the grape varieties they are made from.

The tannins selected for the formulation of TAN<sup>®</sup> FRUIT BLANC are of a procyanidinic and catechinic origin and they typically have a high reactivity towards proteins, including polyphenoloxidase. These are top of the range tannins, extracted from grape skins and from green tea leaves; possess high quality organoleptic properties.

## APPLICATIONS



The product can be used from the first phases of processing, when the grape is received or during must preparation. When it is thoroughly blended into the mass, TAN<sup>®</sup> FRUIT BLANC prevents oxidative degradation by taking advantage of the synergistic effects of sulphur dioxide, L-ascorbic acid, and catechinic tannins. This effect is made possible due to the catechinic tannins, which have a known antioxidasic effect and can thus limit the activity of enzymes which are naturally present in the grapes.

In musts made with grapes affected by botrytis, TAN<sup>®</sup> FRUIT BLANC helps to prevent oxidative processes which are induced by laccase.

TAN<sup>®</sup> FRUIT BLANC gives the product longer shelf life and resistance to oxidation, by allowing a greater quantity of free sulphur dioxide. Wines processed in this way are aromatically more complex, fresh, fruity, and more full-bodied.

**When using TAN<sup>®</sup> FRUIT BLANC comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Carefully dissolve the needed amount of TAN® FRUIT BLANC in 10 parts water and add to the wine; do not use metallic objects or hard water.  
We recommend its use from the early phases of grape receiving.



## DOSAGE

From 20 to 25 g/100 kg of grape at the time of grape receiving.  
From 15 to 20 g/hL when producing must or in freshly obtained musts.  
Warning: 20 g/hL of TAN® FRUIT BLANC provide 80 mg/L L-ascorbic acid and approximately 50 mg/L sulphur dioxide.



## PACKAGING

1 kg bags.



## STORAGE

Store in a cool dry place, protected from light. Reseal opened packages carefully.



## HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).