



FORMULATION

Pure granulated gallic tannins, extracted with alcohol.

FIELD OF APPLICATION

The antioxidant power of gallic tannins inhibits the activity of oxidation enzymes during brewing (laccase, LOX...). In this way, it protects the wort during the production process, providing better organoleptic stability for the finished beer.

Used as a clarification aid, GalloTan Beer also reduces the risk of protein instability, without affecting foam-positive proteins, and accelerates trub precipitation.



- Inhibits Lipoxigenase (LOX) and thus the presence of aldehydes responsible for off-flavours in beer: freshness is improved;
- No negative impact on other enzymatic activities during brewing;
- Clarifies the wort during brewing;
- Does not affect foam-positive proteins;
- Recommended for the production of organic beers.



RECOMMENDED DOSAGE

- **Dosage:** 5 to 10 g/hL depending on the addition.

INSTRUCTIONS FOR USE

- GalloTan Beer is ready to use and is applied during fermentation or conditioning to protect beer aroma and enhance colloidal stability.



SPECIFICATIONS

PHYSICAL

Appearance & colour	brown granules
Solubility in water	soluble

CHEMICAL

Total phenols	≥ 80 %
Humidity	< 10 %
Ashes	< 5 %

LIMITS

Lead	< 5 mg/kg
Mercury	< 0,5 mg/kg
Arsenic	< 3 mg/kg
Iron	< 50 mg/kg
Cadmium	< 0,5 mg/kg
Insoluble matter (water)	< 5 %



PACKAGING & STORAGE

- 1 kg bags (carton of 10 x 1 kg).
- Keep in a cold place, ideally between 4 and 10 °C, closed in its original packaging. Store in its original sealed packaging, in a cool, clean, dry, and odor-free place. Respect the «Use By» date on the packaging. Use quickly after opening.

GN/01-06-2026. For use in breweries. For the preparation of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. The conditions of use of the product are subject to compliance with local legislation and standards.

