

tarac technologies



In 1929, the company's founder, A J Allen, invented processes and equipment to extract alcohol and tartrates from wine by-products.

Since then, Tarac Technologies has invested heavily in developing these processes, where today Tarac branded products are renowned and respected by companies around the world. Culturally committed to research and development, Tarac Technologies is focussed on transforming natural grape extracts into valuable additives for the wine, food and beverage industries.

tarac & the environment



Tarac's commitment to the environment is unchallenged. The company collects and processes significant quantities of winery residue in Australia each year.

It is committed to the recycling of its own residuals, returning them for compost and stock feed. Plans are in place for liquid by-product to be treated and returned to irrigate vineyards and pasture. Tarac is a participant in the Greenhouse Challenge - a program to reduce the quantity of greenhouse gas emission.



rethink *recycle* reformulate *revalue*

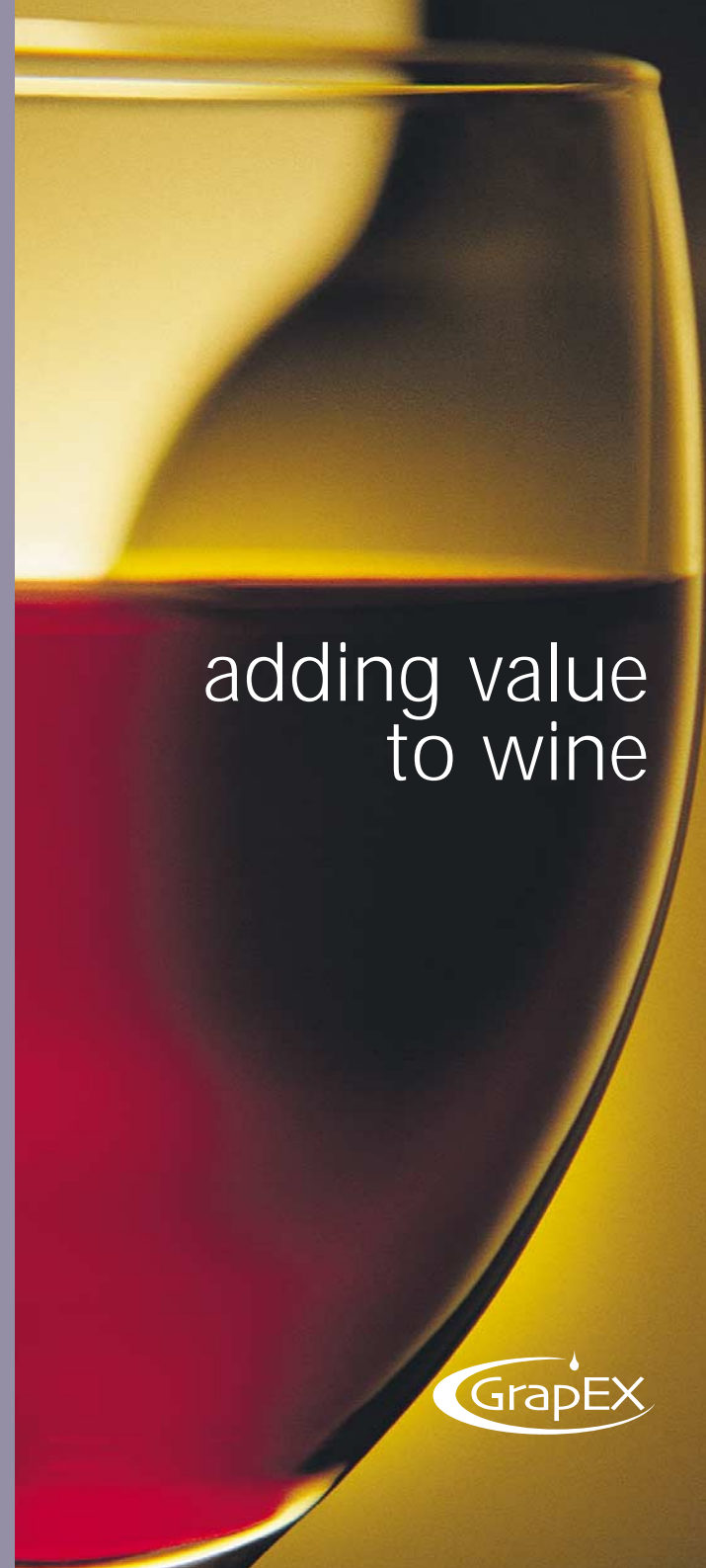
for more information

Support can be given to individual winemakers with confidential technical, analytical information together with blending recommendations for specific applications.

 **tarac**technologies

samuel road [po box 78] nuriootpa south australia 5355
t. +61 [08] 8562 1522 f. +61 [08] 8562 2031
info@tarac.com.au www.tarac.com.au

GrapEX™ is a registered trade mark of Tarac Technologies. 7/03 1K



adding value
to wine

 GrapEX



what is GrapEX™?

GrapEX™ is a unique range of natural wine grape extract products researched and developed by Tarac Technologies. GrapEX™ is valued by winemakers in Australia and overseas for its ability to enhance colour and palate structure in red wines. Tarac's advanced diffusion and evaporation technology enables the recovery of natural grape tannins from selected wine grape marc. For centuries, marc has been used for alcohol and tartaric acid recovery. However, today it is recognised as one of nature's best sources of tannins and anthocyanins. With GrapEX™ winemakers can recapture and



enhance, the delicate qualities in wine that nature had always intended.

nothing to declare

Extracted only from selected Australian wine grape marc, GrapEX™ is assured of premium status. Unlike its competitors, GrapEX™ is derived from 100% Australian wine grapes. It therefore meets the stringent P4.1.1 industry standard, which permits grape-derived products into wine without label declaration.

liquid or powder

GrapEX™ qualities extend to its ability to integrate fully and effectively with wine. GrapEX™ is unique, in that it is available in two forms -



- Liquid - deep red grape SKIN extract
- Powder - light brown, water soluble grape SEED tannin.

Both GrapEX™ grape skin extract and GrapEX™ seed extract are stable and possess no filtration restrictions. They can be incorporated at any stage of the winemaking process.

GrapEX™ adds value

Winemaking is a subtle blend of nature, science and the individual talent of the winemaker. Winemakers operate in an increasingly competitive environment. Careful and individual integration of GrapEX™ products provide the means to naturally enhance the wine, increasing appeal to consumers taste and demand.

adding value to wine