

# Dry Gum

## GUM ARABIC POWDER

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.  
Allergen free.

High quality powder gum Arabic, extracted from *Acacia seyal* and characterized by dextrorotation.

The powder formula makes it possible to obtain the advantages of high quality gum Arabic without water, SO<sub>2</sub> or citric acid.

### To prevent instability

Dry Gum is a protective colloid, which acts by enveloping the hydrophobic micelles and preventing them from grouping together in macromolecules that are big enough to cause physical instability problems. Dry Gum can be used in white, red and rosè wines in order to prevent clouding, flocculation and precipitation after bottling.

### To improve the sensory characteristics

The raw materials used in Dry Gum were selected on the basis of two important factors that are not easily compatible: sensory impact and compatibility with the filtration process.

The polysaccharide structure of Dry Gum makes a significant contribution to improving the sensation of roundness and softness in wine.

The flavour benefits produced by Dry Gum are accompanied by reduced clogging power, so that the function of the filtration elements is not compromised.

It is recommended to add Dry Gum to finished wine, before or after the filtration that precedes bottling.

### Composition

Stabilizer: E 414 gum Arabic.

### Characteristics

Appearance: powder

Colour: white

### Dosage

10-100 g/hl

We advise performing laboratory tests to determine the optimum dosage.

### How to use

Dissolve in wine or water at a ratio of 1:10 and add to wine that is ready for bottling. Make sure that the product is homogenized with the wine to be treated. In the event of high doses, the filterability of the wine will be greater some days after the product has been added.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Pack sizes

Code EXP00112501 - 10 kg boxes

