

Dry Gum L

LEVOROTATORY POWDER GUM ARABIC

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

High quality gum arabic, extracted from *Acacia senegal* and characterized by levorotation.

Dry Gum L is capable of acting as a protective colloid agent in relation to: iron, copper, coloured materials and colloidal substances.

Indispensable to avoid problems of instability

Dry Gum L acts by encompassing the hydrophobic micelles and stopping the latter grouping into colloids whose size is such as to cause physical instability problems. Dry Gum L is therefore suitable in treating white, red and fortified wines, when you wish to avoid cloudiness, flocculation or precipitation phenomena occurring after bottling.

The polysaccharide nature of Dry Gum L also gives wine greater organoleptic roundness.

Compatible with filtering requirements

Dry Gum L is characterised by an only slightly veiled appearance, but is, in any case, compatible with filtration requirements, in fact, the product has little clogging power, and does not compromise the operating capacity of the filtering elements.

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

Composition

Stabilizer: E414 gum arabic.

Characteristics

Appearance: powder.

Colour: very light yellow.

Dosage

Max 30 g/hl.

Max 80 g/hl for fortified wines.

We recommend performing laboratory tests to find the optimum dosage.

How to use

The gum arabic is added to wine that is ready for bottling, before or after the last filtering process.

Make sure that the product is homogenized with the wine to be treated.

Storage

Store in a cool, dry place.

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

Pack sizes

Code EXP00112512 - 10kg bags



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