

Ready Gum L

STABILIZING GUM ARABIC

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

High quality Arabic Gum obtained from *Acacia senegal* and characterized by a laevorotatory power.

READY GUM L acts as a protective colloid with respect to: iron, copper, and color substances and colloidal material.

Essential to prevent instability problems

READY GUM L acts by wrapping the colloidal particles so preventing that they could aggregate in colloids of such dimension that they could cause physical instability problems. READY GUM L is therefore suitable for the treatment of white and red wines as well as for liquor-type wines when we want to prevent episodes of cloudiness, flocculation or pre-cipitation subsequent to bottling.

The peculiar association of the Arabic gum with citric acid allows to improve the protective action with regards to phosphatic-ferric and oxidasic casse. The polysaccharide nature of READY GUM L gives to the wine also a better and pleasant roundness and softness.

Compatible with filtration needs

READY GUM L is characterized by a slightly cloudy aspect but it is nevertheless compatible with the filtration requirements. It has in fact a low clogging capability and it does not jeopardize the performances of the filtration elements.

It is suggested to add READY GUM L into the finished wine, before or after the last filtration prior bottling.

Composition

Stabilizing agents: Arabic gum (E 414) in 20.5% water solution; citric acid (E 330) in 1%.

Preserving agents: SO₂ (E 220) in 0,5%.

Characteristics

Appearance: liquid.

Odor: typical of SO₂.

Color: colorless.

NTU: < 150

pH: 3-4

Dosage

Max 150 g/hL.

Max 400 g/hL for fortified wines.

It is recommended to carry out preliminary laboratory tests to define the optimal dosage.

How to use

Add Ready Gum L directly to the finished wine, before or after the last filtration.

Pay particular attention in homogenizing the product to the mass.

Storage

If it is kept sealed in its original packing, the product preserves its original characteristics for 24 months.

Packaging

cod. 123300 25 Kg drums

cod. 123305 200 kg drums

cod. 123320 1000 Kg drums



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