

Ready Gum 20

STABILIZING GUM ARABIC SOLUTION

In compliance with International Codex (OIV). Not derived from genetically modified organisms.

Gum Arabic in a solution obtained from *Acacia seyal*.

Ready Gum 20 is made based on high-quality gum arabic. The extraction process used leads to a solution with a high level of clarity and stability.

As well as the need for serious protective power, when choosing the raw materials we paid careful attention to their clogging levels, in order to minimize the impact of adding Ready Gum 20 on the filterability of the wine. For this reason we recommend proceeding with adding Ready Gum 20 to a finished wine, before or straight after the last filtration before bottling.

Uses

Ready Gum 20 provides wines with protection against various forms of chemical and physical instability: it wraps up the hydrophobic micelles and stops them from aggregating to form colloids of big enough size to cause precipitation problems.

Ready Gum 20 is recommended for treating white, red and fortified wines whenever it is necessary to avoid clouding, flocculation or precipitation after bottling.

In young wines marked by excessive astringency, Ready Gum 20 masks the excessive tannicity and re-establishes the right balance of flavours. In well-balanced but rather thin wines, it lends body and fullness.

Composition

Stabilizing agents: E414 gum arabic [20,5%],
preservative: E220 SO₂ [0.50%].

Characteristics

Appearance: Liquid.

Color: Light yellow.

NTU: <20

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 gum arabic directly to the wine, ready for bottling, before or after the last filtration.

Homogenize carefully into the mass to be treated.

Storage

Store in a cool and dry place.

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

Pack sizes

Code EXP00123351 - 25 kg jerry can

Code EXP00123356 - 200 kg drum

Code EXP00123362 - 1.100 kg tank



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com