

READY GUM STAB

GUM ARABIC STABILISING SOLUTION

20.5% solution of high quality Gum Arabic [E414] obtained from Acacia Senegal, characterised by its levorotatory power, stabilised with 1% citric acid [E330] and 0.5% SO₂ [E220].

Oenological applications

Essential for preventing instability problems READY GUM STAB acts by enveloping colloidal particles and thus preventing them from aggregating into colloids of a size that could cause physical instability problems. READY GUM STAB is therefore suitable for treating white and red wines as well as liqueur wines when we want to prevent episodes of cloudiness, flocculation or precipitation after bottling.

The unique combination of Gum Arabic and citric acid improves the protective action against ferric phosphate and case oxidase. The polysaccharide nature of READY GUM STAB also gives the wine a better, rounded and smooth flavour.

Compatible with filtration requirements.

READY GUM STAB is characterised by a slightly cloudy appearance but is nevertheless compatible with filtration requirements. It has a low clogging capacity and does not negatively impact the performance of the filtering elements.

Instruction for use

Add READY GUM STAB directly to the finished wine, before or after the last filtration before bottling. Pay particular attention to homogenizing the product in the mass.

Dose

Max 150 g/hL.

Max 400 g/hl for fortified wines. It is recommended that prior laboratory tests be carried out to determine the ideal dosage.

Storage

If kept sealed in its original packaging, the product preserves its original characteristics for 24 months.

Packaging

Code EXP00123500 - 25 kg

Code EXP00123503 - 200 kg

Code EXP00123505 - 200 kg



Empresa con sistema de Gestión de Calidad y Ambiente certificada según las Normas UNI EN ISO 9001, UNI EN ISO 14001 y FSSC 22000.

As informações aqui contidas correspondem ao estado actual dos nossos conhecimentos e são fornecidas sem garantia, uma vez que as condições de utilização são da responsabilidade do cliente.

O utilizador está sempre obrigado a respeitar a legislação nacional e internacional em vigor.

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