

Ready Gum Mix

STABILIZING GUM ARABIC

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

Essential to prevent instability problems

READY GUM MIX acts by enveloping the colloidal particles and thus preventing them from being able to aggregate into colloids of a size that could cause physical instability problems. READY GUM MIX is therefore suitable for treatment of white and red wines as well as liqueur wines when we want to prevent episodes of cloudiness, flocculation or precipitation subsequent to bottling.

The peculiar combination of Gum Arabic and citric acid improves the protective action against ferric phosphate and casse oxidase.

The polysaccharide nature of READY GUM MIX also gives the wine a better, rounded and smooth taste.

Compatible with filtering needs READY GUM MIX is characterized by a slightly cloudy appearance but is nevertheless compatible with filtration requirements. It has low clogging capacity and has no negative impact on the performance of the filter elements.

Composition

High quality 20.5% gum arabic solution (E414) obtained from *Acacia seyal* and *Acacia senegal* stabilized with 0.5% SO₂ (E220) and 0.3% citric acid (E330).

Characteristics

Appearance: liquid.

Odor: typical of SO₂.

Color: yellow.

NTU: < 150

pH: 3-4

Dosage

30-60 g/hl to avoid color precipitation. 50-100 g/hl for the desired sensory effect.

How to use

Add Ready Gum Mix 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

20 kg containers

1000 kg barrels



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