Ready Gum Super

STABILIZING GUM ARABIC

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

Essential to prevent instability problems

READY GUM SUPER acts by enveloping the colloidal particles and thus preventing them from are able to aggregate into colloids of a size that could cause physical instability problems. READY GUM SUPER 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 SUPER also gives the wine a better, rounded and smooth taste.

Compatible with filtering needs READY GUM SUPER 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

Acacia senegal and Acacia seyal gum arabic (E414) water solution stabilized with 0.6% of citric acid (E330) and SO_2 (E220).

Characteristics

Appearance: liquid.

Odor: typical of SO₂. Color: yellow.

NTU: <120

pH: 3-4

Dosage

30 - 60 g/hl prevent colour precipitation. 50 - 100 g/hl for the desired sensory effect. It is recommended to carry out preliminary laboratory tests to define the optimal dosage. Maximum dosage: 150 g/hL, 400 g/hl for fortified red wines.

How to use

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

Storage

Store in a cool and dry place. If it is kept sealed in its original packing, the product preserves its original characteristics for 24 months.

Packaging

Code EXP00123530 - 25 kg containers Code EXP00123532 - 200 kg barrels Code EXP00123535 - 1000 kg barrels



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

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