

Dry Gum L

LEVOROTATORY POWDER GUM ARABIC

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

High quality powder gum arabic, extracted from Acacia verek and characterized by levorotation.

Dry Gum S is capable of acting as a protective colloid agent in relation to: iron, copper, coloured materials and colloidal substances.

Indispensable to avoid problems of instability

Dry Gum S acts as a protective colloid regarding colour instability, making it suitable for treating red, rosé and fortified wines whenever winemakers want to avoid colour precipitation problems after bottling.

Compatible with filtering requirements

Dry Gum S is characterised by an only slightly veiled appearance, but is, in any case, compatible with filtration requirements, in fact, the product has little clogging power, and does not compromise the operating capacity of the filtering elements.

It is recommended to add Dry Gum S to finished wine/vinegar before or after the filtration that precedes bottling.

Composition

Stabilizer: E414 gum arabic.

Characteristics

Appearance: powder.

Colour: very light yellow.

Dosage

30-50 g/hl for white and rosé wines/vinegars.

40-80 g/hl for red wines/vinegars.

60-100 g/hl for fortified wines/vinegars.

We recommend performing laboratory tests to find the optimum dosage.

How to use

The gum arabic is added to wine/vinegar that is ready for bottling, before or after the last filtering process.

Make sure that the product is homogenized with the wine or vinegar to be treated.

Storage

Store in a cool, dry place.

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

Pack sizes

Code 112510 - 1 kg packs

Code 112512 - 10kg bags



Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

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