



# Gomme Arabique ST

Concentrated and filtered solution of selected gum Arabic (*Verek*).



## PRODUCT CHARACTERISTICS

- **Formulation:** Filtered solution of selected gum Arabic. Contains sulphites (E 220).
- **Enological benefits:** Gomme arabique ST (standard) has a **colloid protector effect**, reducing the risk of colour matter precipitation and copper or iron hazes.



## DIRECTIONS FOR USE

- Add during pumping over ensuring that the product is evenly distributed or add with a meeting pump at bottling. If the gum is added before filtration, the wine should have an excellent Clogging Index.
- **Recommended dosage:** *Young red wines:* 10 to 20 cL/hL. *Red wines of more than 1 year:* 5 to 10 cL/hL. *White or rosé wines:* 5 to 10 cL/hL. Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Yellow limpid liquid
- **Density:** 1101 ± 2
- **Turbidity:** ≤ 110 NTU

### CHEMICAL

- **Concentration of gum:** 300 g/L
- **Purity:** > 99,5 %
- **SO<sub>2</sub> (E 220):** 2,5 g/L ± 0,25

### MICROBIOLOGICAL

- **Escherichia coli:** Absence/1g
- **Salmonella:** Absence/1 g

### LIMITS

- **Iron:** < 60 mg/kg
- **Lead:** < 2 mg/kg
- **Arsenic:** < 3 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

- Cans of 22 kg (20 L). Containers of 1100kg (1000 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.