



STABILISATION PRODUCTS

Polygom

Formulation made from a blend of arabic gums, selected from *Acacia verec* and *Acacia seyal*. Polygom contributes to the colloidal structure of wines, in which it confers stability and roundness.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Filtered solution of selected gum Arabic with very low clogging index. Contains sulphites (E220).
- ◆ **Enological benefits:** Certain gums have a direct effect on the astringency, roundness and sucrosity of wines. A gum's action is strongly correlated to its structure and the botanical species it is sourced from, either *Acacia verec* (stabilising) or *Acacia seyal* (roundness). Polygom is a blend of gums from these two species. It combines **stability** and **roundness**, for a practical and effective single treatment.

This gum Arabic has a “**colloid protector**” effect on wines, promoting:

- Stability of the colour matter
- Prevention of metal or protein hazes
- Increased effectiveness of other stabilisers such as metatartaric acid



DIRECTIONS FOR USE

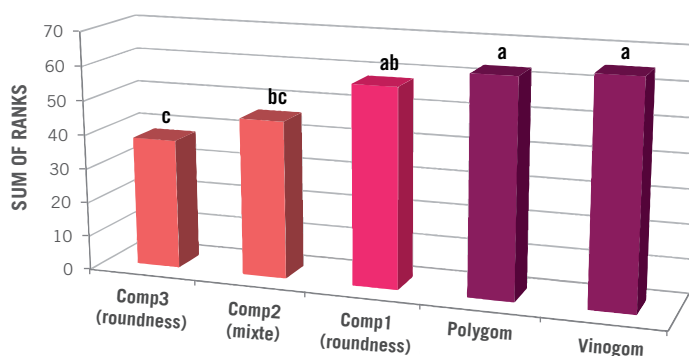
- ◆ Incorporate homogenously during a pump-over, before or after filtration, or even directly during bottling using a dosing pump.
- ◆ **Dosage:** *Young red wine:* 10 to 30 cL/hL. *Red wine more than one year old:* 7 to 15cL/hL. *White or rosé wine:* 5 to 10 cL/hL. Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



TRIAL RESULTS

RANKING ON THE PERCEPTION OF “ROUNDNESS”

Red wine Bordeaux, 2012 • 18 experts (oenologists)



Result :

Polygom brings as much “ roundness “ to the wine being treated as the reference gums.

Treatment at the average dose recommended by the supplier. Tasting the same day.

Statistical results: significant differences*.

* Significant Friedman test (F = 11,96 ; X² = 9,49)

Significant differences between modalities if difference > 15



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Yellow limpid liquid
- **Density (g/mL):** 1101 g/L \pm 2
- **Turbidity:** \leq 30 NTU

COMPOSITION

- **Concentration of implemented Gum arabic:** 260 g/L
- **Purity:** $>$ 99,5 %
- **SO₂ (E220):** 2,5 g/L \pm 0,25

MICROBIOLOGICAL

- **E.coli:** Absence/ 1g
- **Salmonella:** Absence/1g

LIMITS

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



PACKAGING & CONSERVATION

- ◆ Cans of 5.5 kg (5 L) (box of 22 kg) and cans of 22 kg (20 L). Containers 1100 kg (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.



GD/22-01-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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