

# Vinogom®



Filtered solution of selected gums Arabic with low clogging index. Participates in wines' colloidal structure and improves balance of red, rosé and white wines.



## PRODUCT CHARACTERISTICS

- **Formulation:** Purified solution of selected gums Arabic with low clogging index. Contains sulphites (E220)
- **Enological benefit:** Vinogom is a liquid formulation produced from a rigorous selection of the best gums. The solution has been filtered, making it possible to use it even after diatomaceous earth, plate or membrane filtration. It **participates in wines' colloidal structure**, preventing certain hazes and conserving clarity.



## DIRECTIONS FOR USE

- Add during pumping over ensuring that the product is evenly distributed, on perfectly clarified wines, prior to or after the last filtration or add with a metering pump at bottling. *White or rose wines:* it is better to add it before the last filtration.
- **Recommended dosage:** *Red wines:* 7 to 15 cL/hL. *White or rosé wines:* 5 to 15 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. **Maximum legal dosage (EU regulation):** 15 cL/hL.



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Yellow translucent solution
- **Density:** 1087 ± 3
- **Turbidity:** ≤ 30 NTU

### COMPOSITION

- **Purity:** > 99,5 %
- **SO<sub>2</sub> (E 220):** 2,0 g/L ± 0,25
- **Gum arabic concentration:** ~200 g/L

### MICROBIOLOGICAL

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

- Bidons de 5,5 kg (cartons de 22 kg) et bidons de 22 kg. Containers de 1100 kg.
- 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.