



ARABAN® SPRAY DRY

GUM ARABIC FOR WINE COLLOIDAL STABILIZATION

COMPOSITION



Gum Arabic (E414) purified and dried with spray dry process.

CHARACTERISTICS



Arabic gum is a complex high molecular weight polysaccharide acting as a strong stabilizer for colloidal precipitations, used in confectionery and food industry. ARABAN® SPRAY DRY is from selected raw materials (Acacia vereck). It is levo form and has neither impurities nor pesticide residues. No chemical or enzyme treatment is needed during purification. Drying is obtained through the so-called "spray dry" technique, which preserves the molecule structure and allows quick rehydration. ARABAN® SPRAY DRY works as a stable hydrophilic colloid by creating a sort of protective layer around the hydrophobic colloids, preventing them from aggregating and causing wine turbidity.

APPLICATIONS



ARABAN® SPRAY DRY is used in wine industry as protective colloid to prevent colloidal precipitations, e.g. alterations caused by ferric, cuprous, protein and phosphate-ferric casses. ARABAN® SPRAY DRY also protects wine from dye precipitations. By stabilizing colloids effectively, it enhances the mouth feel of roundness and softness. High proportions of ingredients are possible with little changes in wine filterability indexes thanks to the specific product purity. Gum Arabic also improves and prolongs the effect of the meta-tartaric acid META V®. ARABAN® SPRAY DRY should preferably be added to clear wines shortly before bottling. Otherwise it might be difficult to carry out further treatments, which in turn might reduce the stabilizing effect of gum Arabic. As a protective colloid, ARABAN® SPRAY DRY interacts with proteins, dosage is therefore recommended in protein stable wines.

When using ARABAN® SPRAY DRY comply with the relative legal regulations in force.



ARABAN® SPRAY DRY

GUM ARABIC FOR WINE COLLOIDAL STABILIZATION



DIRECTIONS FOR USE

Dissolve ARABAN® SPRAY DRY into cold or lukewarm water (not hot!) according to the following ratio: 1:5.

The solubility of the products allows solutions of gum Arabic at 40% in cold water and up to 50% in lukewarm water. The solution is ready for use and should be used within a few hours. Add the solution to the wine, making sure that mixing is adequate.



DOSAGE

From 5 to 30 g/hL in white and red wine.

NOTE: 20 g/hL of ARABAN® SPRAY DRY correspond to about 100 g/hL of ARABAN® SUPER.



PACKAGING

500 g poly laminated bags and 25 kg bags.



STORAGE

Keep in a cool, dry place. Reseal open packs securely.



HAZARD

Based on the current European regulations the product is classified: not hazardous.