



# ARABAN®

## GUM ARABIC FOR WINE COLLOIDAL STABILIZATION

### COMPOSITION



Gum Arabic (E 414) 20.5 %, citric acid (E 330) 3.5 %, Sulphur dioxide (E 220) 0.4 %, Demineralized water as needed at 100 %.

**It contains sulphites.**

### CHARACTERISTICS



Gum Arabic is a complex polysaccharide with a high molecular weight and a notable stabilizing activity towards colloidal precipitations. Used in confectionery and food industry.

ARABAN® is obtained from selected, impurity-free raw materials; it looks limpid and has a light colour.

Sulphur dioxide in molecular form helps to prevent oxidation while citric acid, by matching iron with other molecules, helps to prevent phosphate-ferric precipitations (white casse). The solution is sterile, thus avoiding microbial contamination of the wine. As a stable hydrophile colloid, ARABAN® forms a sort of protective layer around the hydrophobic colloids, making it impossible for them to aggregate and therefore to cloud the wine.

### APPLICATIONS



ARABAN® is used as a protective colloid and as such prevents colloidal precipitation in wine, e.g. the alterations caused by different "casse": ferric, copper, protein and ferric phosphate; ARABAN® also has a protective action against the precipitation of colouring substances. The colloidal state is therefore stabilized effectively, improving the organoleptic sensations of roundness and softness.

ARABAN® also helps and prolongs the action of the metatartaric acid META V® and is compatible with V CMC.

The special purity of the product allows it to be used in large doses without changing the wine filterability index.

ARABAN® is preferably to be added to clear wines just before bottling; later treatments could be difficult and could reduce the stabilizing activity of the Gum Arabic.

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



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### DIRECTIONS FOR USE

ARABAN® is a ready to use solution. Add directly to the product to be treated and mix properly; if necessary use continuous dosing systems such as DOSARABAN®.



### DOSAGE

From 25 to 100 g/hL in white and red wines.  
Warning: 100 g/hL of ARABAN® provide 4 mg/L of sulphur dioxide and 35 mg/L of citric acid to the wine.



### PACKAGING

10 and 25 kg polyethylene drums.  
200 kg, 300 kg and 1.000 kg IBC tanks.



### STORAGE

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



### HAZARD

Based on the current European regulations the product is classified: not hazardous but subjected to MSDS.