



ARABAN® SUPER

GUM ARABIC FOR THE COLLOIDAL STABILIZATION OF WINES

COMPOSITION



Gum Arabic (E 414) 21%, 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 capacity for stabilizing colloidal precipitation. Used in the confectionery and food industries.

ARABAN® SUPER is obtained from select raw materials from the *Acacia Verek*, the only botanical species capable of producing an exudate with levorotatory power. The quality and oenological properties of this gum are significantly more interesting than those derived from more widely available raw materials on the market.

The production process respects the integrity of the protective colloid polysaccharide; for this reason, the solution is slightly cloudy with a straw-yellow colour.

The sulphur dioxide in molecular form helps preventing oxidation and keeps the solution sterile (injection is therefore possible in line after microfiltration).

As a stable hydrophile colloid, ARABAN® SUPER forms a protective layer around the hydrophobic colloids, making it impossible for them to aggregate and therefore cloud the wine.

Of particular interest in terms of the stabilizing effect is the presence of a protein fraction bound to the polysaccharides; this fraction is typical of Gum Arabic from the *Acacia verek*. It increases colloidal complexity of the wines, thus improving the sensory characteristics relating to the rheological aspects of the wine (roundness and smoothness to the palate) and above all provides effective support for the aromatically active substances.

APPLICATIONS



ARABAN® SUPER is used as a protective colloid and as such prevents the colloidal precipitation of wines, e.g. the alterations caused by the different "casse": ferric, cuprous and extremely slight protein instability; in particular, ARABAN® SUPER provides an effective protective action against the precipitation of colouring substances.

The colloidal state is therefore stabilized effectively, improving the organoleptic sensations of roundness and softness.

Gum Arabic also helps and prolongs the action of the metatartaric acid META V®.

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

When using ARABAN® SUPER comply with the relative legal regulations in



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DIRECTIONS FOR USE

ARABAN® SUPER is a ready to use solution. Add directly to the wine to be treated, ensuring that it is evenly mixed; the use of ARABAN® SUPER is recommended after microfiltration using the DOSARABAN® continuous dosing system; alternatively, use ARABAN® SUPER before final cross-flow filtration; in this case, part of the colloid will be kept by the filtration.

ARABAN® SUPER is only to be used on protein stable wines or, following prior trials, on slightly unstable wines.



DOSAGE

From 25 to 100 g/hL in white and red wines.

Warning: 100 g/hL of ARABAN® SUPER provide 4 mg/L of sulphur dioxide to the wine.



PACKAGING

25 kg and 10 kg drums.

200 kg and 300 kg drums, 1.000 kg IBC.



STORAGE

Keep in a cool, dry place, away from light. Close open packs securely and use them as soon as possible.



HAZARD

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