



# EV GUM

## GUM ARABIC FOR COLLOIDAL STABILIZATION OF WINES

### COMPOSITION



Gum Arabic (E 414) 22%, Sulphur dioxide (E 220) 0,4%, demineralized water up to 100%.  
**It contains sulphites.**

### CHARACTERISTICS



Gum Arabic is a high molecular weight polysaccharide, which in various ways helps the stabilization of colloidal precipitations. It is commonly used in the confectionery and food industries.

EV GUM is obtained from selected raw materials. It is partially hydrolyzed, without any impurities, with a limpid aspect and almost colorless.

The sulphur dioxide in the solution contributes to its antioxidant properties as well as maintains its sterility: EV GUM can be used during bottling, without danger of microbiological pollutions in the wine.

As EV GUM is a stable hydrophilic colloid, it creates a protective sheet around the hydrophobic colloids, preventing aggregation, whereby avoiding hazing or clouding in the wine.

### APPLICATIONS



EV GUM is employed as a protective colloid and therefore prevents wines' colloidal precipitations like the alterations caused by the different "casse": ferric, cuprous, protein and phosphate ferric; in addition, EV GUM, contributes to the protection of color precipitation, improving the organoleptic feelings of roundness and softness.

The particular processing to obtain EV GUM, as well as the nature of the raw material, allows the use of high dosages without modifying wine's filterability indexes: however, we recommend to make the dosage just before bottling.

EV GUM helps the action of metatartaric acid (META V<sup>®</sup>) and of carboxymethyl cellulose (V CMC L).

It is recommended to add EV GUM on wines which are already clear, because further treatments, if any, would reduce the stabilizing power of the adjuvant agent.

**When using EV GUM comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

EV GUM is a ready-to-use solution. Add directly to the wine ensuring a proper homogenization, few hours before the final filtration; if necessary dose EV GUM with continuous dosing systems such as DOSACOM or DOSARABAN®, the downstream automatic dosing system of micro-filtration, specific for gum Arabic.



## DOSAGE

From 50 to 100 g/hL in white and red wines. On well-structured wines, even higher dosages after a previous assessment of filterability indexes.  
Warning: 100 g/hL EV GUM provide 4 mg/L sulphur dioxide.



## PACKAGING

25 kg drums.  
200 kg drums and 1000 kg IBC.



## STORAGE

Store in a cool and dry place. Carefully re-seal the open packages.



## HAZARD

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