

FLASHGUM™ R POUDRE

STABILISATION

Instant-dissolving gum Arabic, Seyal Acacia

↘ OENOLOGICAL APPLICATIONS

FLASHGUM™ R POUDRE is a gum arabic in powder form who comes from the Seyal Acacia.

These 100% natural polysaccharides reduce instringence and increase the feeling of volume and fullness in the mouth.

FLASHGUM™ R POUDRE is also used as protective colloid to stabilise phenol compounds.

Its effects are immediate and lasting.

↘ INSTRUCTIONS FOR USE

FLASHGUM™ R POUDRE can be added directly at bottling.

For wine that will be filtered (filtration less than $0.65\ \mu\text{m}$), **FLASHGUM™ R POUDRE** must be added to the wine 72 hours before filtration, homogenising carefully.

In all cases, homogenisation is necessary.

Dissolution in the wine is instantaneous. It is always possible to prepare a 20% solution in water.

It is recommended that any other addition of finishing product be deferred for at least 48 hours to avoid interactions and the risk of precipitation.

↘ DOSE RATE

- 10 to 30 g/hL.

Legal dose limit: 30 g/hL.

NB: This dose limit is cumulative and applies to the use of all products containing gum arabic throughout the process.

↘ PACKAGING AND STORAGE

- In 1 kg bags.

Store in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25°C.

Once opened, this product must be used quickly.