

# FLASHGUM

## STABILISATION

Gum arabic powder (rapidly dissolving)

### ↓ OENOLOGICAL APPLICATIONS

Gum arabic derived from the Acacia Verek tree is an excellent material for protecting colloids.

The porous structure of **FLASHGUM** ensures immediate dissolution into the wine. It helps to keep molecules in solution, preventing flocculation after bottling and can also be used during sparkling wine disgorging (rose wine in particular).

**FLASHGUM** also helps to inhibit colour precipitation and both iron and copper casse formation. It can also reinforce the action of METATARTARIC ACID.

### ↓ INSTRUCTIONS FOR USE

**FLASHGUM** in the wine just dissolve before bottling or during a disgorging.

Mix well.

### ↓ DOSE RATE

- Still wine : 12g/hL
- Sparkling wine : Equivalent rate of 10g in the liqueur volume for 100 bottles.

NB : these doses are given as guidance only.

You should always carry out a laboratory test beforehand.

### ↓ PACKAGING AND STORAGE

- Packs of 1 kg, 5 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

Reseal container as soon as possible after use.