

FLASHGUM™

STABILISATION

Instant-dissolving gum arabic. Acacia type Kordofan or Verek

↘ OENOLOGICAL APPLICATIONS

Gum Arabic is derived from Kordofan gum, a gum derived from the Acacia Verek tree and the most effective protective agent for colloidal solutions.

The porous structure of **FLASHGUM™** particles means they dissolve immediately in the wine to be stabilised.

Gum arabic, as a protective agent for colloidal solutions, keeps in suspension molecules likely to flocculate after bottling, or after disgorging sparkling wines (rosés in particular).

FLASHGUM™ is used as a preventive treatment against colouring matter precipitation and copper and iron breakage. **FLASHGUM™** also limits tartaric precipitation (only to reinforce the action of METATARTRIC ACID).

↘ INSTRUCTIONS FOR USE

Dissolve **FLASHGUM™** in the wine to be stabilised just before bottling, or in the expedition liqueur before disgorging. Make sure the wine or liqueur is well blended.

↘ DOSE RATE

- Still wine: 12g/hL
- Sparkling wine: -10 g/hL

Equivalent rate 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 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.