

FLASHGUM™ BIO

STABILISATION



Certified organic instant-dissolving gum arabic.

↘ OENOLOGICAL APPLICATIONS

FLASHGUM™ BIO is a purified gum arabic that dissolves instantly.

It is derived from Acacia Verek (or Acacia Senegal), which is the most effective protective agent for colloidal solutions. It keeps in suspension molecules likely to flocculate after bottling, or after disgorging sparkling wines (rosés in particular).

FLASHGUM BIO is used as a preventive treatment:

- Precipitation of unstable colouring matter,
- Iron and copper breakage,
- Tartaric precipitation to reinforce the action of METATARTRIC ACID or CMC (carboxymethyl cellulose).

↘ INSTRUCTIONS FOR USE

It is advisable to dilute **FLASHGUM™ BIO** in 10 times its weight in water. Add to the volume of wine to be treated, or into the expedition liqueur before disgorging. Make sure the wine or liqueur is well blended.

FLASHGUM™ BIO must be added to clarified wines before bottling. It is strongly recommended to add the solution 48 to 72 hours before bottling in order to facilitate final filtration.

Fining operations are not recommended after the addition of gum arabic.

The organic **FLASHGUM™ BIO** solution should be used within 2 hours of preparation.

↘ DOSE RATE

- Still wine: 10 to 30 g/hL
- Sparkling wine : equivalent rate of 10 g in the liqueur volume for 100 bottles.

These doses are given as guidance only, you should always carry out a laboratory test beforehand.

↘ PACKAGING AND STORAGE

- Packs of 1 kg

Store in a dry, well-ventilated, odour-free place at a temperature of between 5 and 25°C.

Once opened, the product must be used quickly.