

FLASHGUM R LIQUIDE

STABILISATION

↘ OENOLOGICAL APPLICATIONS

FLASHGUM R is a gum arabic in powder form. It comes from the Seyal Acacia.

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

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

Its effects are immediate and lasting.

↘ INSTRUCTIONS FOR USE

1. For wine that is to be filtered (filtration greater than $0.65\mu\text{m}$), **FLASHGUM R** should be added to the wine 72 hours before filtration and spread evenly.

2. **FLASHGUM R** may be added directly during bottling.

In all cases, it should be spread evenly across the whole volume of wine.

↘ DOSE RATE

4 to 12 cL of FLASHGUM per hL of wine

↘ PACKAGING AND STORAGE

- In 1 L, 5 L, 10L and 22 kg

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

The optimum date for using **FLASHGUM R** in its original packaging is shown on the label.