

FLASHGUM™ R MF

STABILISATION

Microfiltered coating gum arabic compatible with filtration stage

↓ OENOLOGICAL APPLICATIONS

FLASHGUM™ R MF is a solution of gum arabic from Acacia Seyal, finely filtered and sulphited to 0.5%.

FLASHGUM™ R MF is formulated from high-quality gum arabic, selected for its stabilising and organoleptic properties. The natural polysaccharides in Acacia Seyal gum arabic reduce astringency and increase the impression of volume and roundness on the palate.

FLASHGUM™ R MF helps to harmonise the structure of slightly lean wines by providing roundness and volume on the palate. On young red wines, **FLASHGUM™ R MF** reduces astringency and erases the organoleptic impact of slightly dry tannins. **FLASHGUM™ R MF** is also used as a protective colloid to stabilise phenolic compounds.

The production process guarantees good filterability of the solution, which is clear and stable. **FLASHGUM™ R MF** minimises the impact of adding gum arabic on wine filterability and filter clogging.

↓ INSTRUCTIONS FOR USE

Add **FLASHGUM™ R MF** directly to wine ready for bottling, before or after final filtration. Make sure the product is mixed evenly into the treated wine.

- Bottling: **FLASHGUM™ R MF** should be added to clarified wines.
- Before filtration: **FLASHGUM™ R MF** should be added to the wine 72 hours before filtration.

↓ DOSE RATE

- 2 to 5 cL/hL for white and rosé wines
- 4 to 10 cL/hL for red wines
- 5 to 12 cL/hL for liqueur wines

NB: These doses are given as an indication. A laboratory test is recommended to determine the most appropriate dose.

↓ PACKAGING AND STORAGE

- 1 L, 10 L, 25 kg, 1100 kg

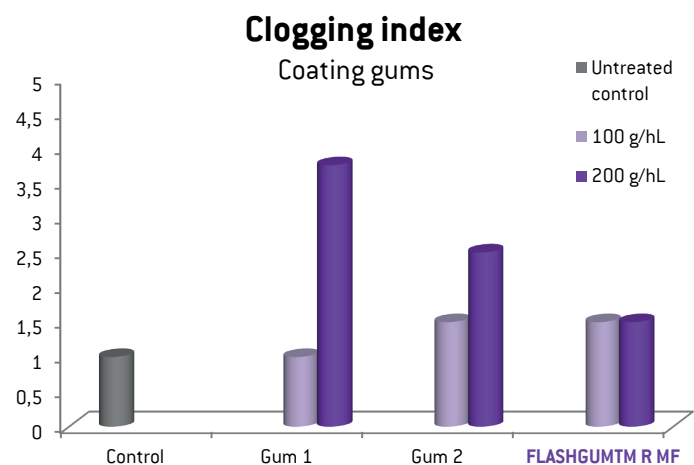
Store in a dry, well-ventilated, odour-free place at a temperature of between 5 and 25°C.

Once opened, the product must be used quickly.

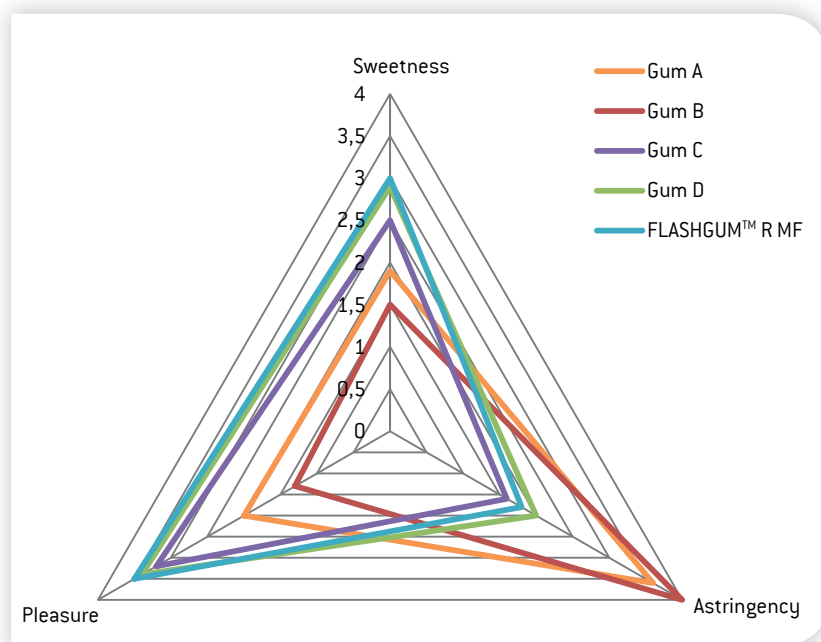
FLASHGUM™ R MF

Compatible with filtration

The **FLASHGUM™ R MF** extraction and preparation process results in a solution with a high level of clarity and stability. Therefore, it has a low level of clogging, as shown in the graph opposite. For this reason, **FLASHGUM™ R MF** can be added to finished wine before or after the final filtration carried out prior to bottling.



Volume and roundness on the palate



FLASHGUM™ R MF is formulated from high-quality gum arabic, selected for its stabilising and organoleptic properties. As shown in the graph opposite, the natural polysaccharides in **FLASHGUM™ R MF** reduce astringency and increase volume and roundness on the palate. On young red wines, **FLASHGUM™ R MF** reduces astringency and erases the negative impact of dry tannins.