

# FLASHGUM R MF

## STABILISATION

### ↓ OENOLOGICAL APPLICATIONS

**FLASHGUM R MF** is a solution of 20% Arabic gum obtained from Acacia Seyal, filtered, sulfured at 0.5%.

**FLASHGUM R MF** is formulated from high quality Arabic gum, selected for the stabilizing and organoleptic properties linked to these natural polysaccharides it contains.

**FLASHGUM R MF** harmonizes the structure of weak wines and increases the impression of volume and fullness in mouth. In young red wines marked by excessive astringency **FLASHGUM R MF** masks the excessive tannicity and re-establishes the right balance of flavors. **FLASHGUM R MF** provides wines with protection against various forms of chemical and physical instability; it is used as protective colloid to stabilize phenol compounds.

The extraction process used leads to a solution with a high level of clarity and stability. **FLASHGUM R MF** is therefore recommended for treating wines whenever it is necessary to avoid clogging, flocculation or precipitation after bottling.

### ↓ INSTRUCTION OF USE

- Finished wines

Addition of **FLASHGUM R MF** is to be done in clarified wine before bottling.

- Before filtration

**FLASHGUM R MF** has to be incorporated in the wine 72 hours before filtration and spread evenly.

### ↓ DOSE RATE

- 2 to 5 cL/hL on white and rosés wines
- 4 to 8 cL/hL on red wines
- 5 to 9 cL/hL on fortified wines

NB: These figures are given for user's information. A preliminary laboratory test should be undergone in order to find the most appropriate dose.

### ↓ PACKAGING AND STORAGE

- 25KG

To be stored in a dry, well-ventilated, free from odors warehouse, at temperature between 5 and 25 °C.

Once opened the product has to be used quickly. The optimum date for using **FLASHGUM R MF** in its original packaging is indicated on the label.