

# GOMME ARABIQUE SD

## STABILISATION

### ↓ OENOLOGICAL APPLICATIONS

**GOMME ARABIQUE SD** is a filtered, sulphited GUM ARABIC solution at 250 g/L and is used for sparkling wines. The GUM ARABIC used comes from the Acacia Verek, which is known as a protective agent for colloid solutions. **GOMME ARABIQUE SD** prevents precipitation of unstable molecules.

It is used as a preventive treatment :

- for precipitations of unstable colouring substances,
- for copper and iron breakdown,
- for tartaric precipitations supporting the action of METATARTRIC ACID.

### ↓ INSTRUCTIONS FOR USE

**GOMME ARABIQUE SD** should be added to the dosage liqueur.

### ↓ DOSE RATE

- 4 cL in the volume of liqueur required for dosing 100 bottles.

### ↓ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L

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

The optimum date for using **GOMME ARABIQUE SD** in its original packaging is shown on the label.