

# INOGUM 300

## STABILISATION

A sulphited solution of gum arabic

### ↓ OENOLOGICAL APPLICATIONS

Gum arabic derived from the Acacia Verek tree is an excellent material for protecting colloids.

**INOGUM 300** also helps to inhibit colour precipitation and both iron and copper casse formation. It can also reinforce the action of METATARTARIC ACID.

### ↓ INSTRUCTIONS FOR USE

**INOGUM 300** should be added to clear wine during bottling ideally with a dosing pump.

### ↓ DOSE RATE

- 4 to 7 cL/hL of solution wine.

### ↓ PACKAGING AND STORAGE

- Packs of 1 L, 5 L, 11 kg, 22 kg, 66 kg and 1100 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.