

INOGUM MF

STABILISATION

Microfiltered enclosing gum arabic compatible with filtration stages

↓ OENOLOGICAL APPLICATIONS

A gum arabic with levogyre capacities obtained from Acacia Senegal, **INOGUM MF** acts as a protective colloid with regard to various forms of physical or chemical instability: precipitations of colouring substances, unstable colloid particles, and metallic precipitations (iron and copper). **INOGUM MF** prevents unstable particles from linking and thus forming larger colloids liable to provoke problems of instability.

INOGUM MF is particularly well-suited for treating white, red, rosé and syrupy wines to avoid flocculation and precipitation of colouring material after bottling.

INOGUM MF has little blocking effect and is compatible with all stages of filtration.

↓ INSTRUCTIONS FOR USE

Add **INOGUM MF** directly in wine ready for bottling, before or after final filtration.

Check that the product is uniformly mixed in the treated wine.

↓ DOSE RATE

- 15 to 40 cL/hL to avoid precipitation of colouring material.
- 20 to 50 cL/hL to attain desired sensory characteristics.
- For doses over 50 cL/hL, preliminary laboratory tests are recommended.

↓ PACKAGING AND STORAGE

- 1L, 5L, 22kg, 1000L

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

Once opened, the product must be used rapidly

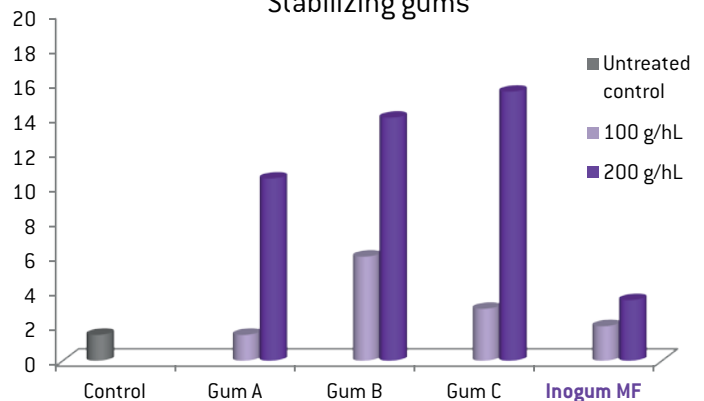
INOGUM MF

Compatible with filtration

NEW

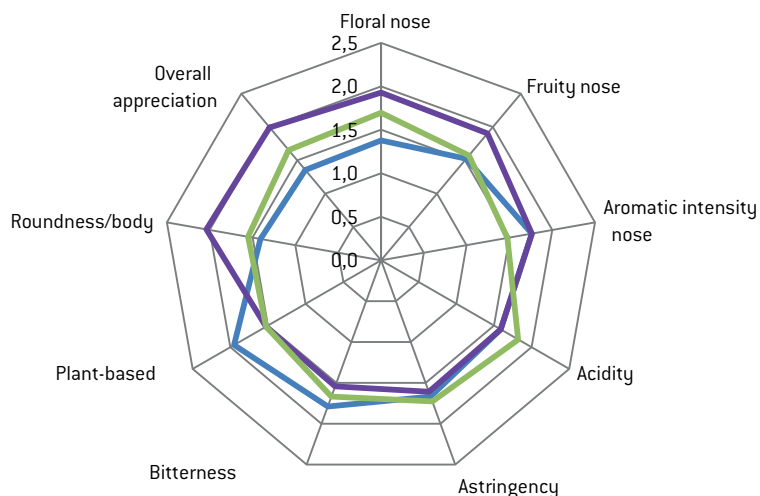
As a result of an innovative filtration process when being prepared, **INOGUM MF** has little blocking effect and may be used even if a final filtration is required. The example opposite shows a comparison of blocking indices for **INOGUM MF** and 3 competitive gums. It illustrates **INOGUM MF**'s low capacity to increase the blocking power of wines, even if used in high doses.

Blocking index Stabilizing gums



For a stable AND balanced wine

Bourgogne aligoté



INOGUM MF polysaccharides give wines more roundness and sweetness.

In young wines, marked by excessive astringency, **INOGUM MF** masks the excess tannins and restores good balance. In well-balanced but light wines, it provides body and sweetness.

— Control
— Inogum MF
— GA SD