

ARABIC ENOL

Colloidal Stabilizing agent

CHARACTERISTICS AND APPLICATIONS

ARABIC ENOL is a colloidal stabilizing agent made with pure gum Arabic, in a solution stabilized with sulfur dioxide.

The purity of the **ARABIC ENOL** components and its specific production process, make it such that its use does not significantly alter the filtration capacity of the treated wine.

ARABIC ENOL is recommended because:

- it gives volume and smoothness
- it aids in the tartaric, protein and phenolic stability
- it protects the aromas increasing the freshness and longevity of the wines
- it is ready for use also with dosing pumps
- it is stabilized even without the use of citric acid

ARABIC ENOL prevents:

- The precipitation of colorant substances in red wines
- Ferric "*casse*" because it combines with ferric ions forming soluble complexes
- Protein "*casse*" and copper "*casse*" because it acts as a protective colloid impeding the precipitation of protein substances.
- Tartaric precipitation. It is recommendable to combine this treatment with **METACLAR** to improve the efficacy.
- Oxidations, due to the sulphur dioxide contribution

DOSAGE AND INSTRUCTIONS FOR USE

ARABIC ENOL is mainly used on wines destined for bottling. The dosage can be completed before the last filtration or after the microfiltration, using appropriate systems placed before the bottle filling.

Dosage: 25-100 g/hl

Note: 100 g/hl of **ARABIC ENOL** brings around 4 mg/L of SO₂ to the wine

COMPOSITION

Gum Arabic in demineralized aqueous solution, sulfur dioxide

PACKING

1000 kg big containers, 200 kg tank, 25 kg and 10 kg drum, 1 kg bottle

This product is not considered dangerous therefore a material safety data sheet is not necessary.

EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.

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