

ARABIC MICRO INSTANT

COLLOIDAL STABILIZING AGENT

CHARACTERISTICS

ARABIC MICRO INSTANT *is a gum arabic in powder, selected for its enological and purity characteristics.*

ARABIC MICRO INSTANT *distinguishes itself for its contribution in softness, roundness and volume that gives to the treated wines, where it positively also concurs to the bouquet and overall organoleptic balance.*

ARABIC MICRO INSTANT *does not contain additives or preservatives; its use does not bring modification to wine's acidity and its content in SO₂.*

ARABIC MICRO INSTANT *is easily soluble in water or directly into the wine.*

APPLICATIONS

ARABIC MICRO INSTANT *improves the organoleptic balance of the treated wines as well as their chemical-physical stability.*

DOSAGE AND INSTRUCTIONS FOR USE

5 - 30 g/hl according to needs

ARABIC MICRO INSTANT *can be dissolved in cold water at 1:10 ratio or directly into the wine to be treated; homogenize accurately into the mass.*

A possible and limited clogging effect increase is linked to the interaction with other components of the treated wine.

COMPOSITION

Extra pure gum arabic in powder: 100%

PACKING

10 kg box

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

REV. 00_260310

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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.