

ARABIC PLUS

Colloidal stabilizing agent

CHARACTERISTICS AND APPLICATIONS

ARABIC PLUS is a stabilizing processing aid, made of pure gum Arabic stabilized with sulfur dioxide. ARABIC PLUS acts positively on the organoleptic characteristics of the wine by toning down excessive tannins and acidity and also by enriching the body volume and smoothness. ARABIC PLUS does not contain citric acid and therefore does not increase the acidity of the treated wines.

ARABIC PLUS improves the organoleptic characteristic and the wine stability, acting positively by preventing:

- The precipitation of color substances
- 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 proteic substances.
- Tartaric precipitation. It is recommendable to combine this treatment with METACLAR to improve the efficacy.
- Oxidations, due to the sulfur dioxide contribution

DOSAGE AND INSTRUCTION FOR USE

ARABIC PLUS comes in liquid form and can therefore be used with appropriate programmable dosing systems or directly added into the wine to be treated. The synergy of ARABIC PLUS with the wine colloids, together with other collateral factors (e.g. low temperatures), can alter the filterability, especially at higher dosages.

Dosage : 40-70 g/hl

Note: 100 g/hl of ARABIC PLUS supplies around 4mg/l of SO₂

COMPOSITION

Gum Arabic in demineralized water solution, sulfur dioxide

PACKAGING

1000 kg IBC, 25 kg Canister

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

EVER S.r.l.

Via Pacinotti, 37 – 30020 Pramaggiore (VE)

T: +39 0421 200 455 | F: +39 0421200460

info@ever.it | www.ever.it



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.