

ARABIC PLUS PURE

COLLOIDAL STABILIZER

CHARACTERISTICS AND APPLICATIONS

ARABIC PLUS PURE it is a microfilterable solution of fine Arabic gums, with a high stabilizing capacity for colour and colloids of the wine.

The widespread need to bottle young red wines places the winemaker in front of the possible problems of colour stability and organoleptic balance of these wines;

ARABIC PLUS PURE solves these problems as:

- improves stability by inhibiting colour precipitation;
- effectively counteracts the tannic and acid disharmony of young wines;
- brings volume and softness;
- does not give filterability problems;
- it can be associated with other additives for tartaric stability;
- it has a positive action on the "perlage" in the second fermentation process both in the bottle and in the pressure tank;
- acting as a protective colloid it can inhibit the precipitation of unstable proteins;
- combining with ferric ions prevents iron casse;
- can be dosed online (e.g.: DOSALINE)

DOSE AND MODE OF USE

ARABIC PLUS PURE comes in liquid form and can therefore be used with special programmable dosing machine or directly in the wine to be treated. The use of ARABIC PLUS PURE minimally affects the filterability of the wine, allowing its subsequent microfiltration in pre-bottling.

Doses 40-70 g/hl

Note: 50 g/hl of ARABIC PLUS PURE brings to the wine around 2 mg/l di SO₂

COMPOSITION

Laevorotatory Gum Arabic in demineralised water solution, Sulphur Dioxide

PACKAGING

Drums of 25 kg

This is a product considered non-dangerous therefore it does not require a safety data sheet.

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.