

Arabique L30

COMPOSITION

Levogyra gum arabic solution (30%) stabilized with SO₂ (0.5% ± 0.1%).

GENERAL CHARACTERISTICS

Appearance: clear solution with a soft yellow color.

The high concentration of gum arabic present in **ARABIQUE L30** allows a high contribution of softness and structure even at low dosages. Its botanical origins (Acacia Senegal) and chemical-structural characteristics make it possible to maximize the colloidal protection and structuring capacity of wines.

The sterile filtration to which it is subjected during production and the sulfur dioxide, present in free form, allow a long shelf life for the product and make it possible to use **ARABIQUE L30** directly at bottling, without adding any microbial load to the wine.

APPLICATIONS

ARABIQUE L30 increases the smoothness and helps to strengthen the structure of treated wines, performing an important protective action against the coloring matter of red wines.

It is also indicated for the chemical and physical stabilization of finished wines to prevent cloudiness or precipitation of colloids and coloring matter.

ARABIQUE L30 naturally integrates the colloidal content of wine, improving its balance and organoleptic characteristics, particularly for the characters of softness and roundness of taste; it is recommended, for this purpose, to carry out laboratory tests to assess the optimal doses.

RECOMMENDED DOSAGES

- 50 to 100 ml/hl as a rainfall preventive.

- 100 to 300 ml/hl to achieve an important organoleptic effect.

100 ml/hl brings about 5 mg/L SO₂ to the wine

MODE OF USE

Addition of **ARABIQUE L30** should preferably be done on wines during bottling, using an automatic doser after final filtration.

Since there is no in-line dispenser available, addition after the last filtration is recommended. In case of addition of **ARABIQUE L30** on microporous cartridges smaller than 0.6 µm, it is recommended to check the filterability indices.

PACKAGES AVAILABLE

Bottle 1 kg IBC 1100 kg Drum 240 kg 20 kg canister 5 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex



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