

# Arabique NATUGUM P



## COMPOSITION

Purified Organic Arabica gum with levorotatory rotational power, from Acacia Senegal, micro granulated with instant dissolution.

## GENERAL CHARACTERISTICS

**Appearance:** white micro-grained powder

The high concentration of **ARABIQUE NATUGUM P** (4/5 times higher than normal liquid gums) allows an increase to the structure of wines even at low dosages.

Its botanical origins and chemical-structural characteristics make it possible to maximize the colloidal protective action and structuring capacity of wines.

Used in combination with metatartaric acid, **ARABIQUE NATUGUM P** strengthens its stabilizing capacity against tartrate salts, assisting and prolonging their action.

**ARABIQUE NATUGUM P** contains no sulfur dioxide (which can alter the color of wines and impart hardness) and is especially recommended for its "softening" action.

## APPLICATIONS

**ARABIQUE NATUGUM P** helps to strengthen the structure of treated wines, performing an important and lasting stabilizing action toward the coloring matter, effectively preventing cloudiness or colloidal precipitation.

**ARABIQUE NATUGUM P** improves balance and organoleptic characteristics, particularly for the characters of softness and roundness of taste. For this purpose, laboratory tests are recommended to evaluate the optimal doses.

## RECOMMENDED DOSAGES

10 - 50 g/hL as a colloidal stabilizer.

30 - 100 g/hL to achieve an important organoleptic effect.

## MODE OF USE

The addition of **ARABIQUE NATUGUM P** is recommended at the fining stage, however, before the final filtration, before the final micro-filtrations.

## PACKAGES AVAILABLE

500 g bag

## 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**

**Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008,**

**Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018**

**Inspection body authorized by MiPAAF: IT-BIO-004**

**Controlled Operator No. 48194**

**ALEA**  
Evolution

Via Sandro Pertini, 12  
40062 Molinella (BO) - ITALIA  
Tel. +39 051 88 7052  
+39 346 58 33 882  
info@alea-evolution.com  
alea-evolution@pec.it  
alea-evolution.com  
CF - P.IVA 02944251202  
Cod. REA BO-479327  
Capitale sociale € 40.000,00 i.v.

