

Arabique COLOR



COMPOSITION

Arabica gum with levorotatory rotational power from *Acacia Senegal*, micro-filterable, specifically treated and purified, micro-granular form with instant dissolution.

GENERAL CHARACTERISTICS

Appearance: yellowish-white micro-grained powder.

ARABIQUE COLOR is a gum arabic obtained by an innovative purification process that maintains the great stabilizing properties of the colloidal state of the raw material while minimizing the interaction on filterability characteristics.

ARABIQUE COLOR can be used in combination with CMC, metatartaric acid and/or potassium polyaspartate to effectively counteract the unstable color drop-off brought about by these adjuvants.

ARABIQUE COLOR contributes significantly to the improvement of the structure of treated wine and, depending on the specific characteristics of the individual wine, can increase taste softness and roundness.

APPLICATIONS

- Stabilization of unstable color and colloidal balance in young red and rosé wines stabilized without cold treatment or with partial cold treatment, including using CMC, metatartaric acid and/or potassium polyaspartate;
- Stabilization of red color and colloidal balance in red wines obtained by blending between wines with different color characteristics (addition of rossissimo, blending with improvers, with wines from younger vintages, etc...);
- Colloidal state stabilization in sweet reds, white and red raisin wines, wine-based beverages and in general in any product that needs final microfiltration to ensure microbiological integrity.

RECOMMENDED DOSAGES

10 - 60 g/hL as color stabilizer and colloidal

MODE OF USE

Dissolve **ARABIQUE COLOR** in a small aliquot of wine to be treated, add to the mass and homogenize carefully. Addition should be made on clear, clarified and pre-filtered (in index) wine before final micro-filtration.

The use of **ARABIQUE COLOR** at the recommended dosages and in the recommended manner does not result in significant changes in filtration indices.

PACKAGES AVAILABLE

Bag 1 kg 10 kg 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



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