



# Arabique NATUGUM L30



## COMPOSITION

30% solution of purified Organic gum arabic with levorotatory power, from Acacia Senegal, stabilized with SO<sub>2</sub> (0.5% ± 0.1%).

## GENERAL CHARACTERISTICS

Appearance: clear, soft yellow solution.

The high concentration of gum arabic present in **ARABIQUE NATUGUM 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 NATUGUM L30** directly at bottling, without adding any microbial load to the wine.

## APPLICATIONS

**ARABIQUE NATUGUM 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 NATUGUM 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- 100 mL/hL as a precipitation preventive.

50- 300 mL/hL to achieve an important organoleptic effect.

100 mL/hL provides about 5 mg/L of SO<sub>2</sub> to the wine

## MODE OF USE

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

Since an in-line doser is not available, addition after the last filtration is recommended. In case of addition of **ARABIQUE NATUGUM L30** on microporous cartridges less than 0.65 µm, it is recommended to check the filterability indices.

## PACKAGES AVAILABLE

20 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; consume quickly.

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

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Capitale sociale € 40.000,00 i.v.





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