

ARABAN®

ARABIAN GUM FOR THE COLLOIDAL STABILIZATION OF WINES

COMPOSITION

Arabian gum (E 414) 20.5 %, Anhydrous citric acid (E 330) 3.5%, Sulphur dioxide (E 220) 0.5 %, Demineralized water as needed at 100 %.

CHARACTERISTICS

Arabian gum is a complex polysaccharide with a high molecular weight and a notable capacity for stabilizing colloidal precipitation. Used in the confectionery and food industries.

ARABAN is obtained from select, impurity-free raw materials; it is a clear and limpid substance. The sulphur dioxide in molecular form helps to prevent oxidation while the citric acid, by uniting the iron with other molecules, helps to prevent phosphate-ferric precipitation (white casse). The solution is sterile, thus avoiding microbial contamination of the wine. As a stable hydrophile colloid, **ARABAN** forms a sort of protective layer around the hydrophobic colloids, making it impossible for them to aggregate and therefore to cloud the wine.

USES

ARABAN is used as a protective colloid and as such prevents colloidal precipitation in wine, e.g. the alterations caused by different "casse": ferric, copper, protein and ferric phosphate; ARABAN also exerts a protective action against the precipitation of colouring substances. The colloidal state is therefore stabilized effectively, improving the organoleptic sensations of roundness and softness.

The purity of the product allows it to be used in large doses without it altering the filterability index of the wine.

Arabian gum also assists and prolongs the action of the metatartaric acid *META V*.

ARABAN is preferably to be added to clear wines just before bottling; later treatments will present difficulties as well as reduce the stabilizing power of the Arabian gum.

When using ARABAN, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

ARABAN is a ready to use solution. Add directly to the product to be treated and mix in evenly; if necessary, use continuous dosing systems, such as *DOSACOM* and *AUTODOSA*.

DOSAGE

From 25 to 100 g/hL in white and red wines.

Warning: 100 g/hL of ARABAN adds 5 mg/L of sulphur dioxide and 35 mg/L of citric acid to the wine.

PACK SIZES

25 kg polyethylene containers. The material of the containers is recyclable.

CONSERVATION

Keep in a cool, dry place. Close open packs securely.

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the compound is classified: not dangerous

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

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