

# ARABAN<sup>®</sup> SUPER

## GUM ARABIC FOR THE COLLOIDAL STABILIZATION OF WINES

### COMPOSITION

Gum Arabic (E 414) 21%, Sulphur dioxide (E 220) 0,5%, Demineralized water as needed at 100%.

### CHARACTERISTICS

Gum Arabic 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 SUPER is obtained from select raw materials from the *Acacia Verek*, the only botanical species capable of producing an exudate with levorotatory power. The quality of this Gum Arabic is the only one recognized by Codex Oenologique International which emphasizes that "no other gum can replace it"; in fact, the oenological properties of this gum are significantly more interesting than those deriving from other raw materials that are more widely available on the market.

The production process respects the integrity of the protective colloid polysaccharide; for this reason, the solution is slightly cloudy with a straw-yellow colour.

The sulphur dioxide in molecular form helps to prevent oxidation and to keep the solution sterile (injection is therefore possible in line after microfiltration).

As a stable hydrophile colloid, ARABAN SUPER forms a sort of protective layer around the hydrophobic colloids, making it impossible for them to aggregate and therefore to cloud the wine.

Of particular interest in terms of the stabilizing effect is the presence of a protein fraction bound to the polysaccharides; this fraction is typical of Arabian gum from the *Acacia Verek*. It allows the colloidal complexity of the wine to be increased, thus improving the sensory characteristics relating to the rheological aspects of the wine (roundness and smoothness to the palate) and above all provides effective support for the aromatically active substances.

### APPLICATIONS

ARABAN SUPER is used as a protective colloid and as such prevents the colloidal precipitation of wines, e.g. the alterations caused by the different "casse": ferric, cuprous and extremely slight protein instability; in particular, ARABAN SUPER provides an effective protective action against the precipitation of coloring substances.

The colloidal state is therefore stabilized effectively, improving the organoleptic sensations of roundness and softness.

Gum Arabic also assists and prolongs the action of the metatartaric acid *META V*.

ARABAN SUPER 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 Gum Arabic.

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

### USES

ARABAN SUPER is a ready to use solution. Add directly to the product to be treated, ensuring that it is mixed in evenly; the use of ARABAN SUPER is recommended after microfiltration using the DOSACOM and AUTODOSA continuous dosing systems; alternatively, use ARABAN SUPER before final cross-flow filtration; in this case, part of the colloid will be held back by the filtration.

ARABAN SUPER is only to be used on protein stable wines or, following prior trials, on slightly unstable wines.

### DOSAGE

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

Warning: 100 g/hL of ARABAN SUPER adds 5 mg/L of sulphur dioxide to the wine.

### PACKAGING

25 kg containers in polyethylene that can be recycled through the authorized service (Auth. No. 2077 and No. 905) offered free of charge by Enologica Vason.

### STORAGE

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

### HAZARDOUS

Based on the current legislation, the product is classified: not dangerous.

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