

MASTERVIN® BIO ARABAN® SPRAY DRY

GUM ARABIC FOR COLLOIDAL STABILIZATION OF WINE, SPECIFIC FOR ORGANIC WINES

PRODUCT

Organic Arabic gum (E414), purified and dried with the process spray dry.

CHARACTERISTICS

Arabic gum is a complex high molecular weight polysaccharide working as a strong stabilizer for colloidal precipitations, used in the confectionery and food industry.

MASTERVIN® BIO ARABAN® SPRAY DRY is obtained from selected organic raw materials (*Acacia verec*).

It is *levo* form and has neither impurities nor pesticide residues. No chemical or enzyme treatment is needed during purification. Drying is obtained through the so-called "spray dry" technique, which keeps the molecule structure unaltered and allows quick molecular re-hydration. This advanced process of re-hydration keeps the fraction of the hetero-polysaccharide integral, which is connected with the proteins and responsible for the stabilizing and colloid-protection activity.

MASTERVIN® BIO ARABAN® SPRAY DRY acts as a stable hydrophilic colloid by creating a sort of protective layer around the hydrophobic colloids, preventing them from aggregating and causing wine turbidity.

MASTERVIN® BIO ARABAN® SPRAY DRY conforms to Organic Regulation CE 834/2007.

APPLICATIONS

MASTERVIN® BIO ARABAN® SPRAY DRY is used to produce organic wines as protective colloid to prevent colloidal precipitations (e.g. alterations caused by ferric, cuprous, protein and phosphate-ferric cases).

MASTERVIN® BIO ARABAN® SPRAY DRY also protects wine from precipitations of colouring elements.

By stabilizing colloids effectively, it enhances the mouth feel of roundness and softness.

Gum Arabic also improves and prolongs the activity of the meta-tartaric acid *META V*®.

MASTERVIN® BIO ARABAN® SPRAY DRY should preferably be added to clear wines shortly before bottling. Otherwise it might be difficult to carry out further treatments, which in turn might reduce the stabilizing effect of Arabic gum.

As a protective colloid, MASTERVIN® BIO ARABAN® SPRAY DRY interacts with proteins. Dosing is therefore recommended in case of wines with stable proteins.

The use of MASTERVIN® BIO ARABAN® SPRAY DRY in the EU is not subject to limitations according to the legislation in force. Its use is forbidden in some countries (Japan) and restricted in some others (USA).

USES

Dissolve MASTERVIN® BIO ARABAN® SPRAY DRY into cold water (not hot!) according to the following ratio: 1:5. The high solubility of the products allows, if necessary, to make Gum Arabic solutions at 40% in cold water and up to 50% in warm water.

Once dissolved the solution is ready for use and should be used within a few hours.

Add the solution to the wine, making sure that mixing is adequate.

DOSAGE

5 to 40 g/hL in white and red wine.

PACKAGING

0.5 kg poly laminated bags.

STORAGE

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

HAZARDOUS

According to current regulations the compound is classified: not dangerous.

TECHNICAL DATA SHEET DATED 12/09/2013.