



CITROGUM DRY

CITROGUM ® DRY

COLLOIDAL STABILISER FOR BOTTLED WINES

COMPOSITION

Gum Arabic in granulated form

GENERAL FEATURES

Appearance: white - yellow powder.

The technique used to produce CITROGUM ® DRY is the result of Esseco's experience and technology in the field of gum arabic. Careful selection of raw materials allows the production of a powdered product free of impurities, with very low calcium content. CITROGUM ® DRY exerts negligible blocking effect on membranes at bottling, which means that it can be added before final filtration to protect and stabilise wine against colloidal precipitation. At the same time, CITROGUM® DRY improves the sensory balance and mellowness of wine.

CITROGUM® DRY's low membrane blocking capacity, purity and microbial stability ensure that it can be added with confidence at any stage of preparation of wine for bottling. CITROGUM® DRY dissolves immediately both in water and wine, avoiding the formation of lumps. CITROGUM® DRY prevents the precipitation of heat unstable protein. When used in combination with AMT PLUS QUALITY, CITROGUM® DRY's action is facilitated and prolonged.

APPLICATIONS

CITROGUM DRY is used for the stabilisation of finished wines, to prevent haze and precipitation caused by colloids and unstable colouring matter. Furthermore, CITROGUM® DRY integrates the colloidal content of the wine in a natural way, improving balance and sensory quality. In particular, CITROGUM® DRY contributes to palate structure by enhancing mellowness and fullness. It is recommended that laboratory tests are carried out before use to determine the optimal dose.

DOSAGE

Still wines: Up to 20 g/hl to prevent colloidal precipitation. From 20 to 100 g/hl, and above, to obtain a significant organoleptic effect.

Sparkling wines: 12 -20 g/hl during secondary fermentation in pressure tank. 20 g/100 bottles at dégorgement, when the classical method is used.

INSTRUCTIONS FOR USE

Dissolve CITROGUM® DRY in water or wine in a ratio of 1:5 (20%) – 1:10 (10%). Blend with the volume to be treated during pumping over, using a proportioning pump or venturi device. Use the prepared solution within one day. If the product is dissolved in water, do not increase the concentration to more than 20%. Add to clear wines, already filtered, before bottling. If added in tanks, take care to homogenize very well with the wine. If used at high dosages, add after microfiltration using an automatic measuring device.

PACKAGING AND STORAGE

10 kg sacks.

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

The product complies with the following specifications: Regulation CE 1493/99.

The indication supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from responsibility to use the product properly.