

ARABIC FILTRA

Colloidal stabilizing agent

CHARACTERISTICS AND APPLICATIONS

ARABIC FILTRA is a special gum Arabic obtained from the careful selection of raw materials and through a specific production process, in order to optimize filterability and to exalt its characteristics for oenological use.

ARABIC FILTRA is different from other gums since it is suitable for wines destined to microfiltration. If the winemaker is concerned about potential clogging issues related to the wine, by using ARABIC FILTRA will get better Filtration Index.

ARABIC FILTRA, beyond its high filtration capability, has the following important oenological characteristics:

- It gives volume and smoothness
- It aids in the tartaric, protein and phenolic stability
- It protects the aromas, increasing the freshness and longevity of the wines
- It is ready for use also with dosing pumps
- It does not contain citric acid

DOSAGE AND INSTRUCTIONS FOR USE

The use of ARABIC FILTRA, either alone or along with METACLAR, is preferably completed the day before microfiltration or just before the last filtration (body feeding, lenticular sheets/modules or crossflow)

The dosage is not limited by law and is established by the winemaker according to laboratory trials and tastings and in accordance also with his objectives.

Note: 100 g/hL of ARABIC FILTRA supplies around 4 mg/L of SO₂

COMPOSITION

Gum Arabic in demineralized water, sulfur dioxide

PACKING

Big container 1000 kg
Drum 25 kg

This product is not considered dangerous therefore a material safety data sheet is not necessary.