

ARABIC MICRO

Colloidal stabilizing agent

CHARACTERISTICS AND APPLICATIONS

ARABIC MICRO is a food-grade powdered gum Arabic obtained from selected raw materials. The production process exalts the stabilizing characteristics of ARABIC MICRO which derives from a balanced mix of polysaccharides.

ARABIC MICRO is peculiar in that it brings smoothness, roundness and volume to the treated wines and also contributes positively to the bouquet and the whole organoleptic balance.

ARABIC MICRO does not contain additives and preservatives and its use does not bring about alterations to the wine acidity or to the SO₂ level. ARABIC MICRO is easily soluble and, because of its purity, it creates a clean solution, free of suspended particles hence avoiding the risk of filter clogging and of undesirable sediments.

APPLICATIONS

ARABIC MICRO is used for its stabilizing characteristics and for its contribution to the organoleptic balance of the wines.

ARABIC MICRO, due to the combined actions of its components, prevents:

- ⇒ The precipitation of colorant substances in red wines
- ⇒ Ferric "casse" because it combines with ferric ions forming soluble complexes
- ⇒ Protein "casse" and copper "casse" because it acts as a protective colloid, impeding the precipitation of proteic substances.
- ⇒ Tartaric precipitation. It is recommendable to combine this treatment with METACLAR to improve the efficacy.

ARABIC MICRO contributes positively to the finesse and persistence of the "perlage" of sparkling wines.

DOSAGE AND INSTRUCTIONS FOR USE

5-30 g/hL according to the necessity

ARABIC MICRO can be dissolved in a ratio of 1:10, in cold water or directly in the wine to be treated; if, after the addition of ARABIC MICRO the wine must be filtered, it is recommendable to previously homogenize well the mass.

COMPOSITION

Very pure powder gum Arabic: 100%

PACKING

1 kg pack

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