



# SweetGum®

Easily filtered natural gum arabic

## Product description

Gum arabic is obtained as a resin from the Seyal and Senegalese acacia trees. It mainly consists of hydrophilic arabinogalactan and hydrophobic proteins. This structure gives the natural product its stabilising effect. SweetGum® performs very well in filtration (can be filtered at 0.45 µm).

In wine, SweetGum® offers colloidal protection and is used for stabilisation. Gum arabic prevents the formation of compounds from colour pigments, tannins or metal ions. Its protective function, where reactive tannins are concerned, reduces the perception of astringency, and the wine exhibits its natural richness.

When used in brewing, even minuscule doses significantly improve beer foam (Fig. 1). Its addition does not affect the beer's tendency to haze (Fig. 2), which is why it can be added to the pressure tank even after filtration. Combining gum arabic and the beer's proteins deprives the malt polyphenols and hops of their reaction partner.

Permitted according to EU Commission Regulation no. EC 2019/934. Not permitted under German Purity Law according to section 9(6) of the German Provisional Beer Act (BierG). The user must check compliance with local regulations. Tested for purity and quality.

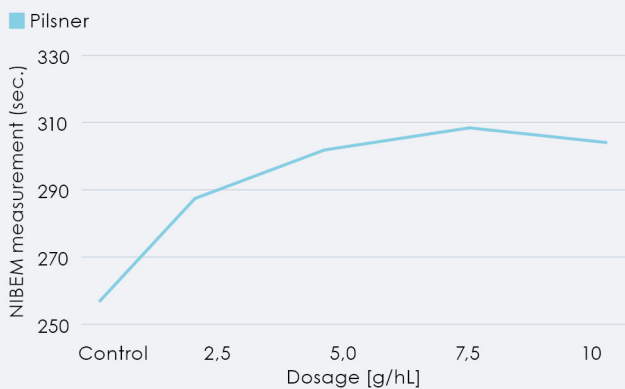
## Dosage

Wine: 50 – 200 mL/100 L

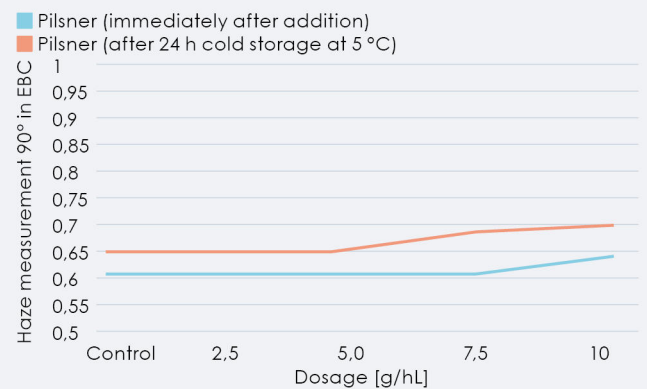
SweetGum® should only be added to stabilised, blank filtered and fined wines. Add SweetGum® 2-3 hours before filtration if membrane filtration is to be used.

Beer: 2.5–10 g/100 L (calculated on the basis of an 11% lager)

Influence of SweetGum® on beer foam at various dosages



Influence of SweetGum® on beer's haze stability (90°)



## We recommend

Laboratory trials should be performed before use on a technical scale, in order to predict the effect on the end product (quality, foam, odour, flavour).

## Storage

Protect from heat, storage temperature should not exceed 30 °C.

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