





MixGum

Broad-spectrum arabic gum solution

Product description

Arabic gum is a natural hydrocolloid with stabilizing properties against hydrophobic compounds in wines. MixGum is a combination of arabic gums from Acacia senegal (A. verek) and Acacia seyal specially formulated for the preparation of wines for bottling.

MixGum combines stabilizing power against unstable wine colloids and "masking" power against drying tannins. MixGum thus promotes color stabilization and reduces the aggressiveness of the most astringent tannins.

MixGum has a low clogging power and therefore has little impact on the filterability of wines. Its intrinsic properties allow direct injection into the wine by dosing pump. MixGum can be used on any type of wine.

Product complies with European Commission Regulation No. 934/2019 on oenological practices. The user must ensure compliance with national regulations. The purity and quality of the product are tested in laboratory.

Dosage

MixGum can be incorporated into the wine in the buffer tank before bottling or on the bottling line with a dosing pump. For an addition before bottling, it is recommended to dilute it in wine and gradually incorporate it during pumping over.

Average doses of use: 10 to 40 centilitres per hL of wine.

Storage

Keep away from heat and odorous products.

