



# MetaGum®

Homogeneous compound of highly esterified metatartaric acid and gum arabic  
for extending crystal stability

## Product description

MetaGum® is a compound of highly esterified metatartaric acid and gum arabic. Both product components - stable esterified metatartaric acid and clear, soluble gum arabic - cause long-term crystal stabilisation in wine. Permitted according to EU Commission Regulation no. (EG) 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

For prevention of crystal precipitation, such as tartar (potassium bitartrate). Increase crystal stability even at higher storage temperatures.

MetaGum® prevents the formation of crystals in young wines saturated with tartar. Using metatartaric acid alone, there is a possibility that this will gradually decompose into tartaric acid with crystals, which are no longer stable. This depends on the length of time and the temperature level at which the wine is stored. This degradation of metatartaric acid is slowed by the homogeneous compound of MetaGum®'s components. MetaGum® therefore extends the duration of the wine's stability. Because of differing wine compositions and different storage conditions, it is not possible to state exactly how long the wine will remain stable. A more precise indication can be obtained by determining the tartar saturation temperature.

## Dosage and use

10 g/100 L, max. 13 g/100 L

MetaGum® is stirred into 10 to 20 times the quantity of wine. The MetaGum® is fully dissolved after being left to stand for a few minutes and then stirred again and can be added to the wine. Distribute evenly through the wine by mixing well.

We recommend that MetaGum® be added at least 2-3 days before bottling the wine. The wine should be briefly mixed again immediately before bottling to ensure even distribution of MetaGum® and any Süßreserve added.

Wines to be treated must previously undergo appropriate treatment with bentonite, preferably NaCalit® PORE-TEC for protein removal, as addition of metatartaric acid may cause a change in the pH value.

Slight turbidity - usually temporary - may occur in very unstable wines after the addition of MetaGum® and other metatartaric acid products. Addition of MetaGum® at the right time (i.e. at least 2 - 3 days before bottling) must be ensured to preclude this uncertainty.

## Storage

MetaGum® is hygroscopic and should therefore be protected against moisture, including airborne. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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