

# Ready Gum LF

## STABILIZING GUM ARABIC

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Premium-quality gum arabic obtained from the Acacia senegal, distinguished by its levorotatory power.

READY GUM LF acts as a protective colloid on: iron, copper, and substances with colloidal colours and materials.

READY GUM LF acts by coating colloidal particles, thereby preventing them from binding together and forming colloids big enough to potentially cause physical instability problems.

Therefore READY GUM LF is perfect for treating not only white and red wines but also fortified wines in any situation where the winemaker wants to avoid colours precipitating after bottling.

By mixing the gum arabic with citric acid, we have improved its ability to protect wines against ferric-phosphate and oxydasic casse.

The polysaccharides in READY GUM LF also lend wines greater drinkability, roundness and smoothness.

### Applications

READY GUM LF produces wines that are protected against various forms of physical and chemical instability: it coats the hydrophobic micelles and prevents them from binding together and forming colloids big enough to cause precipitation problems.

READY GUM LF is recommended for treatment of white, red and fortified wines in any situations where opacity, flocculation and/or precipitation after bottling must be avoided.

In young wines marred by excessive astringency, READY GUM LF masks the excess tannins and restores the right balance of flavours. In well-balanced but light-bodied wines, it lends body and fullness.

### Compatible with filtration

READY GUM LF is characterized by a slightly turbid aspect, but it can be used even when filtration is required. It is low-clogging, meaning that it doesn't impede the performance of filters.

We suggest adding READY GUM LF to the finished wine, either before or after the last filtration before bottling.

### Composition

Stabilizers: E414 gum arabic (21%) - Preservative: E220 sulfur dioxide (0.5%).

### Characteristics

Appearance: liquid.

Colour: light yellow.

NTU: < 90

### Dosage

30-80 g/hl to prevent color precipitation.

50-100 g/hl for the desired sensory effect.

For doses greater than 100 g/hl perform laboratory tests.

### How to use

Add Ready Gum LF directly to wine that is ready for bottling, before or after final filtration. Make sure the product is mixed evenly into the product being treated.

### Storage

Store in a cool dry place.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry place.

### Shelf life

24 months

### Packaging

Code 123332 - 1100 kg barrels



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