

Ready Gum Premium

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 Premium acts as a protective colloid on iron, copper, colouring substances and colloidal materials.

Ready Gum Premium 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 Premium is perfect for treating not only white, red and rosé wines but also fortified wines in any situation where the winemaker wants to avoid precipitation of colour particles after bottling.

The polysaccharides in Ready Gum Premium also lend wines greater drinkability, roundness and smoothness.

Applications

Ready Gum Premium 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 Premium is recommended for treatment of white, red, rosé 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 Premium 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 Premium 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 Premium 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: < 80

Dosage

Max 140 g/hL.

Max 380 g/hL for fortified wines.

It is recommended to carry out preliminary laboratory tests to define the optimal dosage.

How to use

Add Ready Gum Premium 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 and dry place.

Shelf life

24 months

Packaging

Code .123326 - 10 kg jerry can

Code .126328 - 25 kg jerry can

Code .123330 - 200 kg drum

Code .123331 - 1000 kg tank



Perdomini-IOC S.p.A.