



Stabilizing Agent

AROMAGUM

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PRESERVE THE AROMATIC FRESHNESS OF WINES

COMPOSITION

An aqueous solution containing gum arabic (20.5%) and sulfur dioxide (0.3%).

GENERAL CHARACTERISTICS

Appearance: opalescent, light yellow solution.

AROMAGUM, in addition to stabilizing pigmented compounds, is able to interact with aromatic substances in wine by the formation of chemical bonds. As a result, changes in the volatility and speed of migration of some of these aromatic compounds can directly impact the perception of both aromas and flavors.

Experiments conducted by the Department of Plant Production at the University of Milan have shown that during the production of **AROMAGUM** the hydrolysis process is controlled in such a manner as to obtain a gum which is very active in interacting with aromatic compounds to intensify the perception of fresh, sweet and fruity aromas. This freshness may be maintained for a year or more after bottling, even under non-optimal conditions of storage.

AROMAGUM, when used at the recommended dosages, has only a modest fouling effect upon filtration membranes and can be added to wine before microfiltration. The absence of impurities and the presence of sulfur dioxide in the preparation allows for its addition even after microfiltration without danger of microbiological contamination or alteration of the visual characteristics of the wine.

APPLICATIONS

Maintenance of aromatic freshness of white, red and rosé wines, as well as sparkling wines made by the Charmat process.

DOSAGES

50-100 mL/hL (0.5-1.0 gal/1,000 gal)

The addition of 100 mL/hL (1 gal/1,000 gal) will increase the SO₂ level by about 3 mg/L.

METHOD OF USE

AROMAGUM should be added to wine by an automatic dosing system preferably during bottling and after final filtration.

If an in-line dosing system is not available, addition can be made in tank if the wine is clear and stable. If the addition is done at this time, minimize the time between addition and bottling, taking care to thoroughly mix the entire volume. Additions done using the recommended amounts will only modestly increase the filtration index.

PACKAGING AND CONDITIONS OF STORAGE

1 L

25 Kg (55 lb)

1,000 kg (2,204 lb)

Closed container: store the product in a cool, dry, well ventilated area.

Open container: close tightly and store as indicated on the label.

PRINCIPAL CHEMICAL AND PHYSICAL CHARACTERISTICS

Turbidity (NTU)	< 30
Color (at 420 nm)	< 0.10
Dry Matter (%)	> 20.5

These values have been determined by official methods or by internal methods used by Enartis. We are available for other information which has not been reported.

Product for enological use according to: Regulation CE 1493/99.

Product approved for winemaking by the TTB.

Legal Limit: The amount of pure Arabic gum shall not exceed 16 lbs/1,000 gallons (240 g/hL of wine).

The average density of AROMAGUM is 1.100 kg/dm³.

The information reported here is based on our current understanding and experiences. This information is given without obligation or guarantee, from the moment that the conditions of use are no longer under our control. The user of this product must comply with and use the appropriate safety procedures and must use the product properly and responsibly.