



COLLOIDAL STABILIZING AGENT FOR BOTTLED WINES

COMPOSITION

Product made of Gum Arabic solution (20.5% min.) and sulfur dioxide (0.3% ± 0.1%)

GENERAL FEATURES

Appearance: clear solution with a very slight yellow color.

CITROGUM® is prepared from carefully selected raw materials and with a unique production process which results in a distinctive product. It has a low calcium content, is clear, almost colorless, and highly effective in preventing tartrate precipitation.

CITROGUM® is not a simple Gum Arabic in solution. All raw materials in its formulation undergo a chemical process of purification and hydrolysis that enhances their synergy and stabilizing effectiveness.

In fact, numerous studies and everyday experience have demonstrated that CITROGUM® improves tartrate stability and, in moderately unstable wines, it can replace traditional physical stabilization methods.

CITROGUM® has a low clogging effect and is free of microorganisms. Due to these characteristics, it can be added to wine at any stage of bottling, even after microfiltration, without any risk of microbial contamination.

Finally, CITROGUM® reduces bitterness and astringency and increases softness.

APPLICATIONS

Red, white, rosé wines

- For tartrate and colloid stabilization in finished wines ready for bottling.
- To improve sensory balance, soften astringency and bitterness, and increase "sweetness."

Sparkling wines

- When added in "liqueur d'expédition" preparation, to improve "perlage" quality.

DOSAGES

50 - 80 mL/hL for tartrate precipitation prevention
80 - 200 mL/hL or more for a notable sensory effect
100 mL/100 bottles in the *liqueur d'expédition*
100 mL/hL contributes about 3 mg/L of SO₂ to the wine

INSTRUCTIONS FOR USE

Add CITROGUM® to clear wines ready for bottling. Due to its low clogging effect and microbial sterility, CITROGUM® can be added before or after microfiltration; however, it is still recommended to perform preliminary trials to determine the right dosage, stabilizing efficacy and possible effects on filterability.

PACKAGING AND STORAGE

1 L
25 Kg
200 Kg
1,000 Kg

Sealed package: keep away from sunlight in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.



Stabilizing Agents

CITROGUM

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MAIN PHYSICAL AND CHEMICAL FEATURES

Turbidity (NTU)	< 10
Color (OD 420 nm)	< 0.10
Dry extract (%)	> 20.5
Calcium (%)	< 0.06

The values have been determined using official methods or with internal Esseco methods. We are available to provide other information that is not shown here.

Product made of raw material that is in compliance with the following specifications:

Codex Œnologique International
Regulation (EU) N. 231/2012

Product approved for winemaking, in accordance with:
Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: The amount of pure Arabic gum shall not exceed 16 lbs/1000 gallons (240 g/hL of wine).

The average density of CITROGUM is 1.100 kg/dm³.