








STABILIZING AGENTS

CITROGUM

Colloidal stabilizing agent.

	<p>COMPOSITION Product made of Gum Arabic solution (20.5% min.) and sulfur dioxide (0.3% ± 0.1%).</p>
	<p>GENERAL CHARACTERISTICS 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 risk of microbial contamination. Finally, Citrogum reduces bitterness and astringency and increases softness.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> For tartrate and colloid stabilization in finished wines ready for bottling. When added in "liqueur d'expédition" preparation, to improve "perlage" quality.
	<p>DOSAGE</p> <ul style="list-style-type: none"> 50 - 200 mL/hL (1.9-7.6 L/1,000 gal) 100 mL/100 bottles in the liqueur d'expédition <p>100 mL/hL contributes about 3 mg/L of SO₂ to wine. It is recommended to perform preliminary trials to determine the right dosage, stabilizing efficacy and possible effects on filterability.</p>
	<p>INSTRUCTIONS FOR USE Add Citrogum to clear wine ready for bottling. Due to its low clogging effect and microbial sterility, Citrogum can be added before or after microfiltration.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg, 20 kg, 200 kg, 1000 kg</p> <p>Sealed package: store away from light in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made of raw material that is in compliance with the following specifications: Regulation (EU) N. 231/2012 Codex OEnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) N. 2019/934</p> <p>Product approved for winemaking by the TTB. Legal limit: 100 mL/hL in accordance with 27 CFR 24.246. Can be used up to 800 mL/hL in accordance with 27 CFR 24.250.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.