








STABILIZING AGENTS

CITROGUM DRY

Cold soluble granular Arabic gum

	<p>COMPOSITION E414 arabic gum, E220 sulfur dioxide (0.2%).</p>
	<p>GENERAL CHARACTERISTICS Citrogum Dry is the granulated form of liquid Citrogum. It contains the same chemical, physical and enological properties as the liquid form: low calcium content, perfectly clear when dissolved in water, and highly effective in preventing potassium bitartrate precipitation. Numerous studies have demonstrated that Citrogum Dry can be substituted for traditional physical tartrate stabilization methods in moderately unstable wines. When used in combination with AMT Plus Quality, Citrogum Dry's action is facilitated and prolonged. Additionally, Citrogum Dry reduces bitterness and astringency and increases softness and sweetness. Citrogum Dry has a negligible effect on the fouling of membranes at bottling. It can be added before final filtration to protect and stabilize wine against colloidal precipitation. Citrogum Dry dissolves immediately both in water and wine, avoiding the formation of lumps.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> For tartrate and colloid stabilization in finished wine ready for bottling. In sparkling wines in the preparation of the <i>liqueur d'expédition</i> to improve the quality of the <i>perlage</i> and colloid stabilization.
	<p>DOSAGE</p> <ul style="list-style-type: none"> 10 – 100 g/hL (0.8-8.3 lb/1,000 gal) 20 g/100 bottles in <i>liqueur d'expédition</i> preparation <p>It is recommended to perform laboratory tests to determine the correct dosage of use, stabilizing effectiveness, impact on filterability and organoleptic quality of wine.</p>
	<p>INSTRUCTIONS FOR USE Dissolve Citrogum Dry in water or wine at a ratio of 1:5 (20%) – 1:10 (10%). Blend with wine to be treated during pumping over using a proportioning pump or venturi device. Use the prepared solution within one day. If the product is dissolved in water, do not increase the concentration to more than 20%. Add to clear, filtered wine before bottling. If used at high dosages, add after microfiltration using a dosing pump.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 15 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: Up to 2 lbs./1000 gal. (0.24 g/L of wine) in accordance with 27 CFR 24.246. Can be used up to 16 lbs./1000 gal. (1.92 g/L of wine), 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.