



# CITROGUM PLUS

## PRE-BOTTLING COLLOIDAL STABILIZER

### COMPOSITION

Solution of Arabic Gum, Mannoproteins and Sulfur dioxide (0.3% ± 0.1%).

### GENERAL FEATURES

Appearance: clear solution of very slight yellow color.

CITROGUM® PLUS benefits from the synergistic effect of hydrolyzed Seyal Arabic Gum and yeast mannoproteins.

CITROGUM® PLUS shows:

- a high ability to prevent tartrate precipitation. It can be used as an alternative for cold treatment.
- a beneficial sensory effect: it reduces bitterness and astringency sensations and increases sweetness and volume perception.

CITROGUM® PLUS has a low filter 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.

### APPLICATIONS

Red, white and rosé wines

- Tartrate and colloid stabilization in finished wines ready for bottling.
- Improve wine balance, soften astringency and bitterness, and increase sweetness perception.
- Improve foaming capacity and balance mouthfeel when added to the "*liqueur d'expédition*" in sparkling wines.

### DOSAGES

Still wines: 100-300 mL/hL

Sparkling wines in the "*liqueur d'expédition*": 100 mL/100 bottle

100 mL/hL contributes to 3 mg/L of SO<sub>2</sub> to wine

### INSTRUCTIONS FOR USE

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

### PACKAGING AND STORAGE

25 Kg

Sealed package: store away from sunlight in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

Product made of raw material that is in compliance with the Codex Œnologique International and 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 of wine.