



Stabilizing Agent

MAXIGUM

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COLLOIDAL STABILIZING AGENT FOR BOTTLED WINES

COMPOSITION

Aqueous solution of E414 Gum Arabic (min. 20.5%), microbiologically stabilized by addition of potassium metabisulfite (SO₂ content: 0.35% ± 0.05%).

GENERAL FEATURES

Appearance: slightly cloudy, yellowish solution.

Made from *Acacia verec*, Maxigum is produced using a simple solubilization and purification process designed to maintain the gum's original dimensions and structure. As a result, Maxigum is highly effective in preventing pigment complex precipitation, softening astringency, and increasing mouthfeel structure.

Due to its high molecular weight, Maxigum does have a clogging effect, and is therefore recommended for use only after microfiltration.

The free sulfur dioxide provides a long shelf-life and permits use after microfiltration without any microbial contamination concerns.

APPLICATIONS

Red and Rosé Wines

- Helps prevent pigment complex precipitation in wines ready for bottling.

Sparkling Wines

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

Red, White and Rosé Wines

- To improve the sensory balance, soften astringency and increase structure.

DOSAGES

20 - 50 mL/hL for wine stabilization

60 to 100 mL/hL or more for notable sensory effect

100 mL/100 bottles in the *liqueur d'expédition*

100 mL/hL adds about 3.5 mg/L of SO₂ to a wine

The average density of MAXIGUM is 1.100 kg/dm³.

INSTRUCTIONS FOR USE

Add Maxigum to clarified, filtered and clear wines ready for bottling.

WARNING: adding Maxigum before microfiltration can cause filter clogging. If an in-line dosage system for post-filtration additions is not available, Maxigum must be added to wine at least 24 hours before bottling. Wait time can be longer depending on Maxigum dosage (higher the dosage, longer the time), membrane porosity (smaller the porosity, longer the time) and wine natural colloids content. For this reason, conducting preliminary laboratory trials is recommended to determine the right dosage, stabilizing efficacy and effect on filterability.

PACKAGING AND STORAGE

1 L

25 Kg

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

Opened package: carefully reseal and store as indicated above.

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

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 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 indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting any necessary safety precautions, or from using the product properly.

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