








STABILIZING AGENTS

MAXIGUM

Colloidal stabilizing agent

	<p>COMPOSITION Aqueous solution of E414 gum Arabic (min. 20.5%), sulfur dioxide (approximate SO₂ content: 0.4%).</p>
	<p>GENERAL CHARACTERISTICS Made from Acacia Verek, 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 color compound precipitation, softening astringency and increasing mouthfeel structure. Due to its high molecular weight, Maxigum does not have a clogging effect and is therefore recommended for use only after microfiltration. The free sulfur dioxide in Maxigum provides a long shelf-life and permits its use after microfiltration without any microbial contamination concerns.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Prevention of color compound precipitation in red and rosé wines ready for bottling. ▪ In "liqueur d'expédition" preparation to improve <i>perlage</i> quality of sparkling wine.
	<p>DOSAGE Still wine: 50 - 100 mL/hL or more, depending on wine color instability Sparkling wine: 100 mL/100 bottles in the <i>liqueur d'expédition</i> 100 mL/hL adds about 4 mg/L of SO₂ to wine.</p>
	<p>INSTRUCTIONS FOR USE Add Maxigum to clear wine after fining and filtration, just before bottling. WARNING: adding Maxigum before microfiltration can cause filter clogging. Conducting preliminary laboratory trials is recommended to determine the right dosage, stabilizing efficacy and effect on filterability.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg, 20 kg, 200 kg, 1000 kg Sealed package: store away from light in a cool, dry, well-ventilated area at a temperature above 10°C (50°F). Open package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made from raw materials that conform to the characteristics required by the: Regulation (EU) N. 231/2012 Codex OEnologique International Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 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.