

STABILIZING AGENTS

MAXIGUM F

Colloidal stabilizing agent

	<p>COMPOSITION Aqueous solution of E414 gum Arabic (approx. 20.5%), E220 sulfur dioxide (approx. SO₂ 0.4%).</p>
	<p>GENERAL CHARACTERISTICS Made from Acacia Verek, MAXIGUM F is produced using a simple solubilization and purification process designed to maintain the gum's original dimensions and structure. As a result, MAXIGUM F is highly effective in preventing color compound precipitation, softening astringency and increasing mouthfeel structure. MAXIGUM F undergoes a special filtration treatment that makes it filterable. Therefore, it can be added before microfiltration. The free sulfur dioxide in MAXIGUM F 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 "<i>liqueur d'expédition</i>" preparation to improve <i>perlage</i> quality of sparkling wine.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ 50 - 150 mL/hL, depending on wine color instability ▪ 100mL/100 bottles in the <i>liqueur d'expédition</i> for sparkling wines <p>100 mL/hL adds about 4 mg/L of SO₂ to wine.</p> <p>The maximum dosage of gum Arabic in wine is 30 g/hL (dry matter) according to European regulation.</p>
	<p>INSTRUCTIONS FOR USE Add MAXIGUM F to clear wine after fining and filtration, just before bottling. WARNING: before adding MAXIGUM F, make sure that wine is microfilterable and has an adequate filterability index (Fim). Conducting preliminary laboratory trials is recommended to determine the right dosage, stabilizing efficacy and effect on filterability.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 20 kg, 1000 kg</p> <p>Sealed package: store away from light in a cool, dry, well-ventilated area at a recommended temperature above 10°C (50°F). Open 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 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Legal limit: 150 mL/hL in accordance with 27 CFR 24.246.</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.