








STABILIZING AGENTS

CITROGUM PLUS

Pre-bottling colloidal stabilizer

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|  | <p>COMPOSITION Solution of Arabic gum, mannoproteins and sulfur dioxide (0.3% ± 0.1%).</p> |
|  | <p>GENERAL CHARACTERISTICS Citrogum Plus benefits from the synergistic effect of hydrolyzed Seyal Arabic Gum and yeast mannoproteins. Citrogum Plus shows:</p> <ul style="list-style-type: none"> ▪ A high ability to prevent tartrate precipitation. It can be used as an alternative to cold treatment. ▪ A beneficial sensory effect: it reduces bitterness and astringency sensations and increases sweetness and volume perception. <p>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 risk of microbial contamination.</p> |
|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Tartaric and colloidal stabilization of finished wines which are ready for bottling. ▪ In sparkling wine in the preparation of the <i>liqueur d'expédition</i> to improve the quality of the <i>perlage</i>. |
|  | <p>DOSAGE Still wine: 100-300 mL/hL (3.8-11.3 L/1,000 gal) Sparkling wine: 100 mL/100 bottle 100 mL/hL contributes to 3 mg/L of SO₂ to wine It is recommended to perform laboratory tests to determine the correct dosage, stabilizing effectiveness, impact on filterability and organoleptic quality of wine.</p> |
|  | <p>INSTRUCTIONS FOR USE Add Citrogum Plus to clarified, clear wine 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.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 10 kg, 20 kg, 200 kg, 1000 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: The amount of pure Arabic Gum shall not exceed 16 lbs/1,000 gallons (240 g/hL of wine). The amount of mannoproteins may not exceed 400 milligrams per liter (mg/L)</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.