








STABILIZING AGENTS

MAXIGUM PLUS

Colloidal stabilizing agent

	<p>COMPOSITION Aqueous solution of E414 gum Arabic Verek (min. 20), mannoproteins, E220 sulfur dioxide (approximate SO₂ content: 0.4%).</p>
	<p>GENERAL CHARACTERISTICS Maxigum Plus is a stabilizing agent created to ensure color stabilization in a simple and safe manner even when not possible to dose gum after microfiltration. The gum Arabic in Maxigum Plus undergoes a process of solubilization and purification designed to preserve its high molecular weight, a characteristic on which its great stabilizing effectiveness depends. The gum solution is then filtered with an innovative system that, while maintaining the natural size of the molecule, makes it easily filterable and able to be used before microfiltration. Mannoproteins improve the stabilizing effect of gum Arabic due to their ability to interact with polyphenolic and aromatic compounds, having positive effects on wine organoleptic quality. In particular, they increase aromatic complexity and volume sensation, soften astringency and dryness, and improve resistance to oxidation and aging. The free sulfur dioxide in Maxigum Plus results in a long shelf-life and ensures microbiological sterility.</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 Still wine: 50 - 100 mL/hL (1.9-3.8 L/1,000 gal) 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 Plus to clear wine after fining and filtration, just before bottling. Warning: Before adding Maxigum Plus make sure the wine is micro-filterable and has an adequate filterability index (IFm). Conducting preliminary laboratory trials is recommended to determine the right dosage, stabilizing efficacy, effect on filterability and sensory characteristics.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg, 20 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.