








STABILIZING AGENTS

AROMAGUM

Preserve the aromatic freshness of wine

	<p>COMPOSITION An aqueous solution containing gum Arabic (20.5%) and sulfur dioxide (0.3% ± 0,1%).</p>
	<p>GENERAL CHARACTERISTICS Aromagum, in addition to stabilizing pigmented compounds, is able to interact with aromatic substances in wine by the formation of chemical bonds. As a result, changes in the volatility and speed of migration of some of these aromatic compounds can directly impact the perception of both aromas and flavors. Experiments conducted by the Department of Plant Production at the University of Milan have shown that during the production of Aromagum, the hydrolysis process is controlled in such a manner as to obtain a gum which is very active in interacting with aromatic compounds to intensify the perception of fresh, sweet and fruity aromas. This freshness may be maintained for a year or more after bottling, even under non-optimal conditions of storage. Aromagum, when used at the recommended dosages, only has a modest fouling effect on filtration membranes and can be added to wine before microfiltration. The absence of impurities and the presence of sulfur dioxide in the preparation allows for its addition even after microfiltration without danger of microbiological contamination or alteration of the visual characteristics of wine.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Maintenance of aromatic freshness of white, red and rosé wines, as well as sparkling wine made by the Charmat process. ▪ Prevention of precipitation of unstable colloids.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ 50-100 mL/hL (0.5-1.0 gal/1,000 gal) <p>The addition of 100 mL/hL (1 gal/1,000 gal) will increase the SO₂ level by about 3 mg/L.</p>
	<p>INSTRUCTIONS FOR USE Add Aromagum to clear, perfectly clarified and filtered wine ready for bottling. At the recommended dosages, Aromagum has a moderate clogging effect on filtration membranes and can therefore be added to wine before microfiltration. At higher dosages, it can cause clogging of the cartridges, so it is recommended to add it by automatic dispenser after final filtration. Laboratory testing is recommended to determine the correct dosage, stabilizing effectiveness and impact on filterability.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg, 20 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: 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>

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