



# NATUGOM A-30

## Data Sheet

Date of issue: 21 July 2011 | Date of printing: December 9, 2011 | Page 1/1

### Standardised formulation of gum Arabica for use in wine making.

- Description:** NATUGOM<sup>®</sup> A-30 is a liquid preparation in water of 30 % natural gum Arabica derived from selected plants of the *Acacia senegal* (E414). NATUGOM<sup>®</sup> A-30 is a low-pH product and contains 1% Potassium-metabisulphite and 1% citric acid as preservative. NATUGOM<sup>®</sup> A-30 has been especially developed for the colour stabilisation in red wine and for helping to reduce the tartaric salts precipitation in white and rosé wines.
- Purity; regulatory aspects:** NATUGOM<sup>®</sup> A-30 is manufactured to comply with current purity specifications of the Joint Expert Committee on Food Additives of FAO/WHO (JECFA) and conforms to the relevant OIV-technical specifications. These specifications also encompass heavy metals as well as the microbiological characteristics of the product.
- Utilisation:** NATUGOM<sup>®</sup> A-30 is a colloidal liquid formulation of gum Arabica purified, filtered and standardised at 30° Brix. The product also exerts a significant smoothing effect on the flavour and aroma of the treated wine and it stabilises the colour of the wine by preventing the precipitation of pigments and salts. The product is easy to use: it can be added directly to the wine with a metering pump prior to the bottling or before the last filtration stage.
- | Application   | Dosage per hl | Remarks                                       |
|---|---------------|---|
| <b>Colour stabilisation in red wine making</b>          | 30–60 ml/hl   | Dosage may be subject to day-to-day variation |
| <b>Aroma stabilisation in red, white and rosé wines</b> | 70–250 ml/hl  | Verify dosage to obtain structural effect.    |
| <b>Prevention of precipitations</b>                     | 30–60 ml/hl   | Re-enforce effect tartaric acid.              |
- Packaging and storage:** NATUGOM<sup>®</sup> A-30 is available in 25 kg drums and 1100 kg IBC's and is best stored in the original packaging under the recommended storage conditions (<15 °C) in order to retain maximum activity for 18 months.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.