

## GOMMEFF®

**Microfiltered, partially hydrolysed Acacia Seyal gum, ideal for improving foam quality.**

### CARACTERISTICS

Gum arabic is crucial for colloidal stability.

In sparkling wines, it improves the foam's persistence and stability, rendering it finer and more elegant. **GOMMEFF®** is a fully purified, microfiltered and pasteurised solution of Acacia Seyal gum.

### OENOLOGICAL PROPERTIES

#### GOMMEFF®

- improves the colloidal stability of all sparkling wines, thus promoting high-quality foam
- adds roundness and gustative harmony, especially in cases of marked acidity
- should be added to clear wine, ready for bottling, for wines made using both the closed tank and the traditional methods.
- does not cause clogging or increase the filterability index.

### APPLICATIONS

Gum arabic specifically designed for sparkling wines made using both the closed tank and the champagne methods. Improves foam quality and helps to balance gustatory sensations, especially in cases of marked acidity.

### DOSAGE

Average doses: 5 to 10 cL/hL.

### INSTRUCTIONS FOR USE

For the closed tank method, incorporate and homogenise with an electric agitator for clear wine, before bottling.

For the traditional method, add the dose to the expedition liqueur preparation.

#### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

### PACKAGING

20 L canister.

1000L on request.

### STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Once opened, use up rapidly.

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