

LES ESSENTIELS



Organic arabic gum for the colloidal stability of organic red wines

CHARACTERISTICS

GOMME VEREK BIO is an arabic gum (E414) obtained from Acacia Verek, which is organic certified according to the European regulation relative to organic farming ((EC) regulations 2018/848). **GOMME VEREK BIO** is available as a fine white powder. Thanks to its purity and high quality, **GOMME VEREK BIO** dissolves totally in water to produce a nearly colourless solution. **GOMME VEREK BIO** is an arabic gum which is suitable for the colloidal stability of organic red wines.

OENOLOGICAL PROPERTIES

- Stabilizes the colour of red wines.
- Prevents copper and ferric case.
- Improves the roundness of wines.

APPLICATION

- Before bottling organic red wines
- To improve the colloidal stability of bottled wines
- To improve the palate balance of wines lacking roundness

APPLICATIONS RATES

10 to 30 g/hL.

Maximum legal dose: 30 g/hL.

INSTRUCTIONS FOR USE

First, dissolve **GOMME VEREK BIO** in 5 times its weight of wine.

In order to prevent filter clogging when bottling, add **GOMME VEREK BIO** after the last filtration when bottling using a metering pump connected to the bottling unit. Dissolve **GOMME VEREK BIO** in a volume of wine large enough to ensure that the operation of the metering pump will not be inhibited by the viscosity of the solution. Use very clean wine containers to prevent any microbial contamination.

Precaution for use:

Use **GOMME VEREK BIO** with a clear wine that has been filtered and is ready for bottling to prevent any risk of filter clogging. Avoid heat treatment with wines that will be treated or have already been treated with **GOMME VEREK BIO** as haziness may develop.

Product for enological and food industry applications. Use according to current regulation.

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PACKAGING	PA	C	K	Α	G	IN	IG
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1 kg bag.

STORAGE

Store unopened package away from light in a dry and odourless area. Opened package: use rapidly.

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