

## XP GUM

Stabilized solution of gum arabic with high degree of hydrolysis obtained from Acacia seyal

### DESCRIPTION

XP GUM gum arabic acts in wine as a protective colloid and contributes to increasing roundness in the mouth. The specific production process of this product makes it ready to use and with very low clogging power.

### COMPOSITION

Gum arabic in solution

### APPLICATION

XP GUM is a stabilized solution at acidic pH, with sulfur dioxide addition and filtered. It can be added before or after final filtration.

#### White and rosé wines:

- Prevents iron and copper casse.
- Reinforces the action of metatartaric acid in tartaric stabilization.
- Increases volume and roundness in the mouth.

#### Red wines:

- Minimizes the risks of coloring matter precipitation.
- Reinforces the action of metatartaric acid in tartaric stabilization.
- Increases volume and roundness in the mouth.

### USAGE INSTRUCTIONS

Ready-to-use solution, to be added to wine ensuring homogenization.

### DOSAGE

From 80 to 300 ml/hL

### PACKAGING

1 kg, 25 kg and 1000 kg packages

### STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

### HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.