

GOMASOL PRO

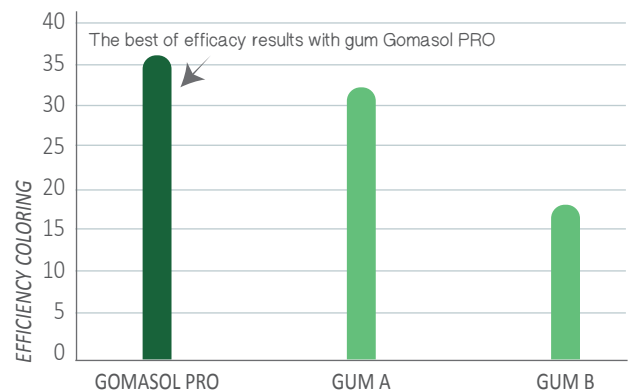
Stabilizes colour and protects against instability in bottled wines



CHARACTERISTICS

Gomasol PRO is a concentrated gum arabic solution derived 100% from *Acacia senegal* (*Acacia verec*).

- It provides powerful colloidal protection, especially for colourants.
- It is carefully selected from the finest raw materials and is produced using a natural, chemical-free solubilization and purification process designed to keep the gum's dimensions and structure practically intact.



Graph 1. Colourant effectiveness and stability after applying various gums to Tempranillo red wine in 200 ml/hl doses.

APPLICATION

Ideal for stabilizing red wines.

ORGANOLEPTIC QUALITIES

- » Prevents colour loss.
- » Preserves the wine's aromatic profile.
- » Slightly enhances silkiness.

COMPOSITION

Acacia senegal (E-414) gum arabic solution.

Allergen: Contains sulphites

DOSAGE

YOUNG RED WINES	100 - 200 ml/hl
RED WINES OVER ONE YEAR OLD WHITE AND ROSÉ WINES	70 - 200 ml/hl

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as effectiveness may vary widely according to each wine's individual characteristics.

INSTRUCTIONS FOR USE

Add the **Gomasol PRO** directly to the total volume of wine to be treated and mix thoroughly.

Gomasol PRO should be added to clarified and filtered wine immediately prior to bottling. If it is added before final filtration, its colloidal nature may result in part of the product being lost in the filters.

PHYSICAL APPEARANCE

Slightly viscous transparent opalescent yellow liquid.

PACKAGING

12-kg, 24-kg and 1200-kg containers.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Gum arabic [% (w/v)]	30
Density [g/cm ³]	1,09-1,11
pH	3,4-3,8
Turbidity [NTU]	<80
Total SO ₂ [ppm]	2000-4000
Dry residue [% (w/w)]	> 25
Ash (%) *	< 4
Fe [mg/kg] *	< 60
Cd [mg/kg] *	< 1
Pb [mg/kg] *	< 2
Hg [mg/kg] *	< 1
As [mg/kg] *	< 3
Total nitrogen (%) *	0,25 – 0,40
Starch and dextrin *	Pass test
Tannin *	Pass test
Specific rotation at 20 °C [°] *	(-26) – (-34)
Salmonella [UFC/g] *	Absence
E. coli [UFC/g] *	Absence
Hydrolysis products (mannose, xylose, ac. Galacturonic) *	Absence

*Referred to the dry matter.

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 2 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.