

# GOMASOL INSTANT

Fast-dissolving powdered gum arabic designed to enhance silkiness and preserve aroma

## CHARACTERISTICS

**Gomasol INSTANT** is an easily and rapidly dissolved gum arabic derived from *Acacia seyal*. Its main contribution is the roundness it adds to treated wines. **Gomasol INSTANT** also aids colloidal stabilization.

## APPLICATIONS

When used in red, rosé or white wines, **Gomasol INSTANT** enhances silkiness and roundness.

**Gomasol INSTANT**'s low protein content makes it apt for use before final filtration without causing either product loss or filter silting.

**Gomasol INSTANT** is a natural colloid that enhances tartaric stability and protects wines against a number of oxidative processes.

## ORGANOLEPTIC QUALITIES

- Slightly enhances silkiness.
- Preserves the wine's aromatic profile.

## DOSAGE

**Gomasol INSTANT**                      **10-40 g/hl**

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

## INSTRUCTIONS FOR USE

**Gomasol INSTANT** dissolves without increasing turbidity in stable wines. It may also be added to wine as a 20–25% solution in de-ionized or de-mineralized water.

Add the desired dose of **Gomasol INSTANT** to the total volume of wine to be treated. Mix thoroughly.

## COMPOSITION

100% *Acacia seyal* (E-414) gum arabic.

## PHYSICAL APPEARANCE

Cream granules.

## PACKAGING

1-kg and 25-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

pH (25% solution)	4–5
Viscosity (25% solution) [cps]	60–100
Moisture [%]	<10
Insoluble matter [%]	<0.1
Ash [%]	<4
Mesophilic aerobe count [CFU/g]	<5 x 10 <sup>2</sup>

## STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

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

