

# Gomasol ÓPTIMA

Colloidal stability.



## INFORMATION

**Gomasol ÓPTIMA** is a ready-to-use, concentrated and purified natural gum arabic solution designed to maximize colloidal stability.

- It is specially formulated to provide broad-spectrum protection. It contributes to tartaric stability in the wine whilst protecting colorants.
- **Gomasol ÓPTIMA** increases the sensations of body and smoothness in the mouthfeel whilst preserving the wine's aromatic properties.
- 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 virtually intact.
- **Gomasol ÓPTIMA**. It has a low clogging index.

TEST	TURBIDITY (NTU)	SILTING INDEX
REFERENCE	1	5
GOMASOL OPTIMA	2	5

*Table 1: Turbidity data and silting index after treating white wine with **GOMASOL OPTIMA** (200 ml/hl dose). (Turbidity and clogging index were measured 24 hours after applying the gum).*

## APPLICATION

Red, rosé or white wines requiring overall stability.

## ORGANOLEPTIC PROPERTIES

- Increases sensation of volume in mouthfeel
- Preserves the wine's aromatic profile.
- Boosts the sample's tartaric stability.
- Strongly protects colorants

## COMPOSITION

Gum arabic selected (E-414) in 30% solution, sulfur dioxide (E-220), citric acid monohydrate (E-330) and L- ascorbic acid (E-300).

Allergen: Contains sulfites.

### DOSAGE

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

*Warning: 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.*

### DIRECTIONS

**Gomasol ÓPTIMA** is directly added to the total volume of wine to be treated and mix thoroughly.

Add to clarified and filtered wine, immediately prior to bottling. This gum arabic's intrinsic properties mean it can be added to the wine without risk either before or after final filtration.

### PHYSICAL APPEARANCE

Slightly viscous yellowy-amber liquid.

### PRESENTATION

5, 11, 22 and 1,100-kg containers.

### PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 381 (rev.2)

Goma arábica [% (p/v)]	30
Density [g/cm <sup>3</sup> ]	1,09-1,11
pH	3,4-3,8
Turbidity [NTU]	< 40
Total SO <sub>2</sub> [ppm]	2000-4000
Dry residue [% (p/p)]	> 25
Ash (%) *	< 4
Acid-insoluble ash [%]	< 0.5
Acid insoluble substances [%]	< 1
Fe [mg/kg] *	< 60
Cd [mg/kg] *	< 1
Pb [mg/kg] *	< 2
Hg [mg/kg] *	< 1
As [mg/kg] *	< 3
Total nitrogen (%) *	0,1 – 0,2
Starch and dextrin *	Approves test
Tannin *	Approves test
<i>Salmonella</i> [UFC/g] *	Absence
<i>E. coli</i> [UFC/g] *	Absence
Hydrolysis products (mannose, xylose, ac. Galacturonic)*	Absence

### PRESERVATION

Store in the original container in a cool, dry place away from odors.

Once opened, it should be used as soon as possible.

Best before: within 2 years after bottling

### RGSEAA: 31.00391/CR

*Product in compliance with the International Oenological Codex and Regulation (UE) 2022/68.*

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