

Gomasol PRO

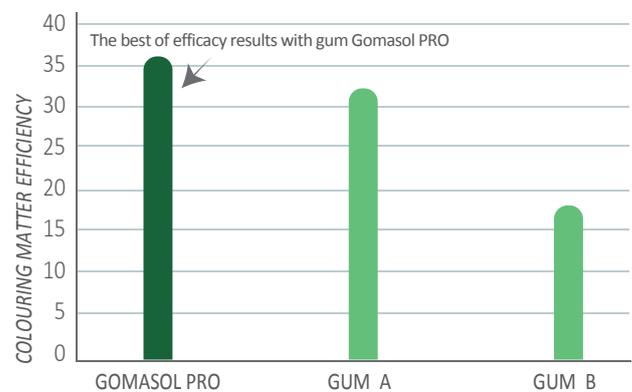
Stabilization of coloring matter.
Protection against instabilities in
bottled wine.



INFORMATION

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

- Powerful colloidal protection, especially for colorants.
- It comes from the strict selection of the best 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.



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

APPLICATION

Ideal for stabilizing red wines.

ORGANOLEPTIC PROPERTIES

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

COMPOSITION

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

Allergen: Contains sulfites.

DOSAGE

YOUNG RED WINES 100 - 200 ml/hl

RED WINES OVER ONE YEAR OLD
WHITE AND ROSE WINES 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 PRO is directly added to the total volume of wine to be treated and mix thoroughly.

It 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.

PRESENTATION

12, 22 and 1,200-kg containers.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 821 (rev.6)

Gum arabic [(p/v)]	30
Density [g/cm ³]	1,09-1,11
pH	3,4-3,8
Turbidity [NTU]	<40
Total SO ₂ [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 (%) *	0,25 – 0,40
Starch and dextrin *	Approves test
Tannin *	Approves test
Specific rotation at 20 °C [°] *	(-26) – (-34)
<i>Salmonella</i> [UFC/10g] *	Absence
<i>E. coli</i> [UFC/5g] *	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) 2019/934.