



Vinogom®

Filtered solution of selected gums Arabic with low clogging index. Participates in wines' colloidal structure and improves organoleptic qualities of red, rosé and white wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Purified solution of selected gums Arabic with low clogging index. Contains sulphites (E220)
- **Enological benefit:** Vinogom is a liquid formulation produced from a rigorous selection of the best gums. The solution has been filtered, making it possible to use it even after diatomaceous earth, plate or membrane filtration. It **participates in wines' colloidal structure**, preventing certain hazes, conserving clarity, and improving organoleptic qualities. Vinogom® adds **volume** and **roundness**.



DIRECTIONS FOR USE

- Add during pumping over ensuring that the product is evenly distributed, prior to or after the last filtration or add with a metering pump at bottling. *White or rose wines:* it is better to add it before the last filtration.
- **Dosage:** *Red wines:* 10 to 30 cL/hL. *White or rosé wines:* 5 to 10 cL/hL. Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Yellow translucent solution
- **Density:** 1101 ± 3
- **Turbidity:** ≤ 10 NTU

CHEMICAL

- **Purity:** > 99,5 %
- **SO₂ (E 220):** 2,0 g/L ± 0,25

MICROBIOLOGICAL

- **Escherichia coli:** Absence/1 g
- **Salmonella:** Absence/1 g

LIMITS

- **Iron:** < 60 mg/kg
- **Lead:** < 2 mg/kg
- **Arsenic:** < 3 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bidons de 5,5 kg (5 L) (cartons de 22 kg) et bidons de 22 kg (20 L). Containers de 1100 kg (1000 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.