

Vinogom® BIO

Vinogom® BIO is a pure microgranulated arabic instantly dissolving gum (100% *Acacia seyal*). Organic certified.



CERTIFIED BY FR-BIO-01
NON-EU AGRICULTURE



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : Microgranulated arabic gum from **Acacia Seyal**, pure and ready to use (E414). Thanks to its organic botanical origin and the absence of specific treatments, this gum is certified organic.
- ◆ **Enological benefits** : **Vinogom® BIO** is sourced from a rigorous selection of the best qualities of gum arabic, exclusively from the botanical species *Acacia Seyal*.

Vinogom® BIO is a new-generation instantly dissolving arabic gum for rapid, total dissolution in water or wine. Contributes to the colloidal structure of the wine to prevent potential haze formation, preserving its clarity, and enhances wines balance. SO₂-free.



DIRECTION FOR USE

- ◆ Dissolve in water or wine and add during a pump-over ensuring that the product is evenly distributed.

The addition of **Vinogom® BIO** must be done before the last filtration. The last bottling filtration is easier when **Vinogom® BIO** is added 24 or 72 hours prior to filtration.

- ◆ **Recommended dose** : 10 to 30 g/hL. Dosages are given for guidance only. The optimal dose will be determined by a laboratory test or on the advice of your oenologist. **Maximum legal dosage (EU regulation)**: 30 g/hL.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & color** : Clear microgranule
- ◆ **Smell** : None
- ◆ **Humidity** : < 10 %
- ◆ **Ashes** : < 4 %
- ◆ **pH (sol.25%)** : 4-5

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

- ◆ Bags of 2,5 kg (box of 10 kg).
- ◆ 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.

Gum Arabic certified organic according to the organic production methods of European regulations CE 834/2007 and 889/2008 and in compliance with the US NOP regulations for organic production.

GD/23-12-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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