

Product Description

HydroGum is a liquid product from first-class, specially prepared gums arabic. HydroGum is neutral-in-smell and stabilised with SO₂ and citric acid.

Permitted according to the presently valid laws and regulations. Purity and quality are proved by specialized laboratories.

**Gum arabic
liquid**

Aim of Treatment

Supports the prevention of heavy metal haze and crystal precipitations.

Product and Effect

Gum arabic (E 414) is a natural product. It is extracted from the dried sap of acacia senegal which consists of L-arabinose, D-galactose, L-rhamnose and D-glucuronic acid in the ration of 3:3:1:1. HydroGum is made from such a first-quality gum arabic by a special production process. Due to the liquid form of HydroGum, the former problem of lump formation in opened packages containing gum arabic powder is history. HydroGum acts as protective colloid against copper haze and light iron haze. Dependent on copper, respectively iron ions present, the preventive effect against such heavy metal hazes has a certain time limit. Furthermore HydroGum acts supportingly to prevent crystal precipitations, yet dependent on the degree of over-saturation of the treated wines, also the preventive effect against crystal precipitations is subject to a time limit. A positive side effect of HydroGum addition is an enhanced mouthfeel of the wines. Moreover the wines acquire a full-bodied character. In red and rosé wines, HydroGum has also a colour-stabilising effect.

Dosage

Dosage depends on the purpose of application and wine variety and as a rule, ranges between 40 and 100 mL/100 L. Legally admitted are 150 mL/100 L.

Application

Addition of the liquid HydroGum is made to the clean wine, ready for bottling, after the final filtration or several days before bottle filling. In case of wines to treat which are rich in colloids, the addition of HydroGum (also a colloid) may lead to a highly increased colloid content in the wine and thus may probably cause filtration problems, particularly during the final filtration, when membrane filters are used. This fact however also depends on temperature, the moment of addition and the colloid content, respectively colloid texture of the wine.

Storage

Store in a dry place.