ARABINOL® 30

Stabilizer consisting of purified gum arabic

GMO FREE

→ TECHNICAL DESCRIPTION

AEB is a world leader in the production of gum arabic for enological use.

Production of gum arabic:
1. The gum is selected and controlled by the technical services in the areas of production situated in the Sahel African regions, between 11° and 16° latitude north. Great care is placed in making sure that the plants from which the exudate is harvested, are in fact of Acacia senegal or Acacia seyal. This eliminates the possibility that gum arabic derived from these plants, is not mixed with other, less prized gums. Through the selection of the raw materials, plants affected by certain types of mycosis are eliminated, so as to prevent unpleasant tastes from being eventually transferred to the wines.
2. Only gum meeting the analytical requirements of purity, granulometry and solubility needed for its use in enology are selected. It is then dispatched from the stores in the area of origin to the factory, in France.
3. Once the product has been approved, post transport, by the quality control laboratory, it is ready to be processed. The gum is then ground in a hammer mill and subsequently dissolved in water (demineralized, decolorized and sterile-filtered) inside an automatic reactor, equipped with a high speed mixer. After several hours of treatment, the solution is filtered various times through different types of filters. The final filtration takes place on sterile filter sheets, in order to ensure that the gum is completely sterile and easy to filter after its addition to wine.

The product can: be packaged and sold in liquid form; be pulverized in a special atomization tower, under controlled conditions in order to retain its colloidal characteristics and to obtain a powder product that can remain stable through time.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Aqueous solution of gum arabic (acacia gum) stabilized with *potassium bisulfite*[(a)] (10 g/hL bring about 0,4 mg/L SO_2).

Characteristics of gum arabic:
Gum destined for the enological sector must be manufactured in accordance with the Codex Oenologique International and the Codex Alimentarius. It is consequently evaluated according to turbidity, colour, dry extract, content of stabilizing additives envisaged in the formulation, polarimetric degree, microbiological characteristics, starch content and heavy metals. Only when the gum complies with these standards does it receive the stamp of approval for application in the enological sector.
The quality of gum arabic used in oenology has increased markedly over the years from turbid liquid products to perfectly clear and micro-filtered solutions, and finally ver high quality powdered Gum Arabic. AEB has achieved this by researching and working with the parameters that are most impmortant in production of gum arabic for oenological use. These parameters include cultivation techniques, the

Reference: ARABINOL_30_TDS_EN_2080721_OENO_Australia

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typologies of acacia, the various grades of exudate of which gum arabic is obtained. Acacia has always been utilized in agriculture for its characteristic to make the surrounding soil richer, thanks to the presence of the nitrogen fixing Rhizobium leguminosarum in its roots.
Combining this characteristic with the application of the cultivation technique of planting near the plant all the waste material (leaves, pods, pieces of branches, inflorescences) of the same plant (about 2.3T/ha), there was an increase in the quantity of N and Mg and K phosphates with regard to the unprocessed soils. The presence of these compounds modified the pH of the soil, increasing the concentration and the solubility of salts in the soil near the plant and consequently also the pH of the lymph of the plants so processed.
Such increase gave origin to a gum arabic naturally displaying a higher pH, thus considerably increasing its softening power, thanks to the different structure of the colloid molecules.

The main effects of **Arabinol 30**: strengthens and extends the action of metatartaric acid; Prevents turbidity and precipitations in the bottle; Improves taste balance and removes tannic coarseness; Highlights aromatic intensity and complexity; Improves the perlage of sparkling wines.

⇢ DOSAGE

20-100 g/hL.

⇢ INSTRUCTIONS FOR USE

Treat wines that are already perfectly clear and ready for consumption, or just before the final filtration. No clarification must be carried out after adding **Arabinol 30**.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

25 kg net drums.
230 kg net drums.
1100 kg net IBC.

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