

GOMMARABICA™ DC

Gum Arabic solution, stability and structure for wines

PRODUCTION PROCESS

Gommarabica DC is produced in Dal Cin production plants. The raw materials are chosen and selected at the source and undergo rigorous processing in multiple phases, including nodules splitting, dissolution in water, purification, filtration and final packaging.

Proper management of the different phases ensures that quality objectives are attained:

- consistent solution concentration
- consistent clarity
- light yellow color
- minimal clogging effect
- microbiological sterility
- physico-chemical stability

Given the raw material selection and the production process, the gum Arabic attained has a medium-high molecular weight with a compact structure. This gives a solution of low viscosity but which has a high colloid protection effect.

APPLICATIONS

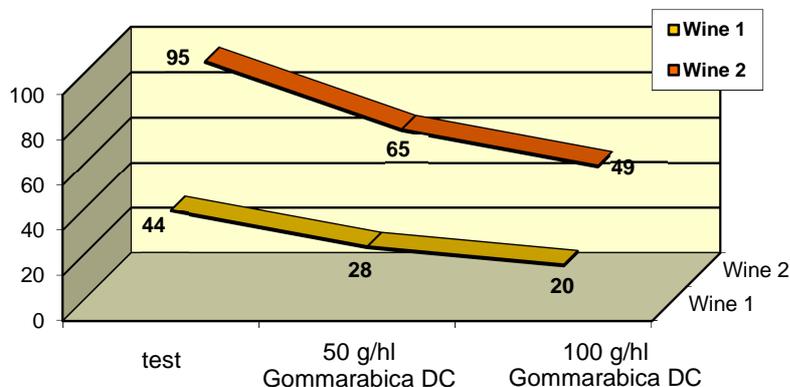
Gommarabica DC is a solution obtained from *Acacia* gum and has a light color and is perfectly clear and stable.

It is highly protective, in particular, of proteic substances, colorant matter and other instable colloids. When added to wines it prevents the appearance of different iron, iron phosphate and copper “casses” and also supports metatartaric acid action.

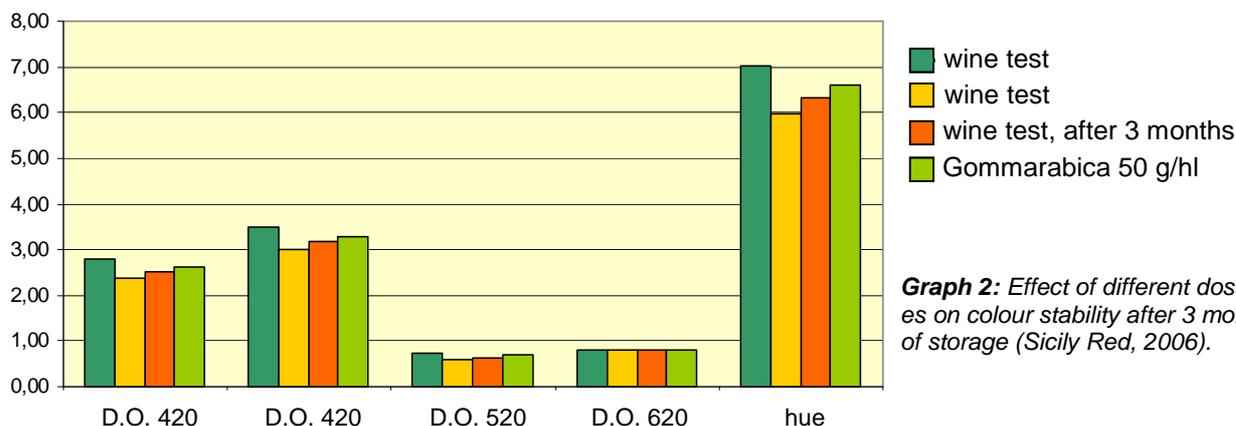
Gommarabica DC is also used to improve wine sensory characteristics: the macromolecule interacts with tannins by surrounding them and reducing their reactivity with the taste bud receptors. Hence bitter and astringent sensations that can imbalance the wine are reduced.

The polysaccharide composition gives smoothness, volume and roundness and overall improves the wine balance.

DECREASE IN CONDUCTIVITY (μS)



Graph 1: Effect of Gommarabica DC addition on tartrate stability in two different wines.



Graph 2: Effect of different dosages on colour stability after 3 months of storage (Sicily Red, 2006).

COMPOSITION

Very pure gum Arabic, in aqueous solution.
Stabilizing agent: SO_2 max. 0.4%.

INSTRUCTIONS FOR USE

Slowly pour **Gommarabica DC** directly into the wine, mix well; the product can be used also through in line dosing. The treatment should be applied to the finished wine, before bottling, either before or after the last fine filtration or membrane passage.

Given the rigorous production process the **Gommarabica DC** solution does not clog microfiltration cartridges.

DOSES

The recommended dosage is 30-80 ml/hl to prevent iron or copper "casses", whereas 20-50 ml/hl are sufficient to prevent protein haze and colorant matter precipitation. To improve wine smoothness 50-200 ml/hl or more are used. To determine the proper dosage, first conduct sensory tests on small volumes.

PACKAGING

25 kg cans; 220 kg drums; 1100 kg IBC.