

DÉLITE

Gum Arabic solution

CHARACTERISTICS

Délite is produced using selected *Acacia senegal* nodules; Délite is characterized by a linear chain structure, which is not very ramified, rich in arabinogalactan-protein groups.

The raw material processing aims to preserve macromolecular integrity and functionality while at the same time guaranteeing:

- a consistent solution concentration;
- a light-yellow color;
- physico-chemical and microbiological stability.

APPLICATIONS

Délite is a good protective colloid for color and other instable colloids. When added to wines it prevents the appearance of different iron, iron phosphate and copper “casses”.

The polysaccharide composition gives smoothness, volume and roundness and softens astringent sensations. When used in sparkling wine it improves the perlage appearance.

COMPOSITION

Gum arabic, in aqueous solution. Stabilizing agent: SO₂ max. 0.4%.

INSTRUCTIONS FOR USE

Délite might increase filterability index, so its addition after the last tight filtration or membrane filtration is suggested. As an alternative Délite can be used in wines ready for bottling (before membrane filtration) verifying in advance filterability index increase.

DOSAGE

50-100 g/hl: to prevent color precipitation.

30-80 ml/hl: to prevent iron or copper “casses”.

Maximum dosage: 130 g/hl.

PACKAGING

10 kg and 25 kg jerrycans; 220 kg drums and 1 100 kg IBC.

