

LIQUIRAB 100

Seyal Gum Arabic solution

CHARACTERISTICS

Liquirab 100 is produced in Dal Cin production plants from high quality raw materials. Processing includes multiple phases that are rigorously standardized to obtain gum Arabic with:

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

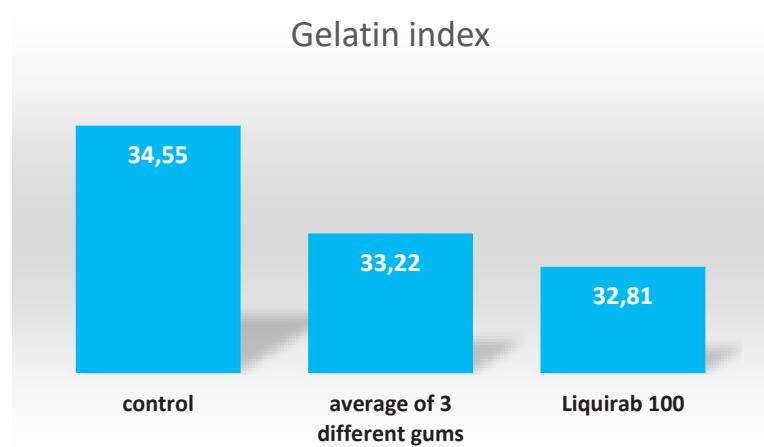
The production process induces partial hydrolysis of the raw polysaccharide; hence Liquirab 100 has a very low viscosity, maintains its stabilizing capacity.

APPLICATIONS

Liquirab 100 is an almost colorless solution that is easily filtrated, given these characteristics it can be used at high dosages in finished wines without causing problems with filtration membranes and final wine clarity.

Liquirab 100 is used to improve wine stability for different metal “casses” and supports the action of metatarsal acid.

Given its polysaccharide composition, Liquirab 100 has a smoothing and finishing role and masks rough tannins.



Reduction of gelatin index, compared to the control wine, after the addition of 100 g/hL of Liquirab 100 and of 3 different gum Arabic (average of values obtained). The analyses were conducted 3 months after the addition of the gum Arabic and samples were stored at room temperature.

COMPOSITION

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

DOSAGE and INSTRUCTIONS FOR USE

70-120 g/hl to prevent potassium bitartrate precipitations.

50-100 ml/hl to prevent iron or copper "casses".

Maximum dosage: 130 g/hl.

Slowly pour Liquirab 100 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 Liquirab 100 solution does not clog microfiltration cartridges.

PACKAGING

10 kg and 25 kg jerrycans; 220 kg drums and 1050 kg IBC.

	<i>NTU wine</i>	<i>I.F.</i>
<i>Control wine</i>	0,4	6
<i>Liquirab 100</i>	0,89	2
<i>Gommarabica DC</i>	1,37	5
<i>Polvarabica DC</i>	2,48	6

Effect of the addition of Liquirab 100 and Gommarabica (200 g/hl) and Polvarabica (50 g/hl) on wine filterability index (I.F.).



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