

# FLASHGUM R POWDRE

## STABILISATION

Instant-dissolving gum Arabic,  
Seyal Acacia

### ENOLOGICAL APPLICATIONS

**FLASHGUM R** is a gum arabic in powder form. It comes from the Seyal Acacia.

These 100 % natural polysaccharides reduce instringence and increase the feeling of volume and fullness in the mouth.

**FLASHGUM R** is also used as protective colloid to stabilise phenol compounds.

Its effects are immediate and lasting.

### INSTRUCTIONS FOR USE

1. For wine that is to be filtered (filtration greater than  $0.65\mu\text{m}$ ), **FLASHGUM R** should be added to the wine 72 hours before filtration and spread evenly.

2. **FLASHGUM R** may be added directly during bottling.

In all cases, it should be spread evenly across the whole volume of wine.

It dissolves instantly in wine. A 20 % solution may be prepared in wine or water.

3. Wines to be laid down, having spent time in the barrel:

**FLASHGUM R** should be added in the vat and spread evenly before casking.

### DOSE RATE

- 10 to 30 g/hL.

Gum arabic does not have a legal dosage limit.

NB : these doses are given for guidance only.

A laboratory test should be carried out beforehand to calculate the most appropriate dose.

### PACKAGING AND STORAGE

- In 1 kg, 5 kg, 25 kg bags

Keep in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25 °C.

The optimum date for using **FLASHGUM R** in its original packaging is shown on the label.