

OENOGOM® INSTANT

Pure Arabic gum in instantly dissolving powdered form (IDP process). **OENOGOM® INSTANT** has a high physical-chemical purity, dissolves easily and can be used directly with no subsequent filtration.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with EC regulation n° 606/2009 and the Food Chemical Codex.*

SPECIFICATIONS

OENOGOM® INSTANT comes from the best selections of Acacia Seyal Arabic gums. The specific geographical origin and the natural selection or the most qualitative plant reproductions offer a high quality product.

OENOGOM® INSTANT is obtained using wet purification to eliminate impurities, reducing the rate of insolubles to less than 0,1%.

OENOGOM® INSTANT is a new generation of Arabic gums presented in instant form that dissolves rapidly and entirely in water or wine. The physical instantisation treatment with no addition of additives during the drying process makes **OENOGOM® INSTANT** a product with high physical-chemical purity. It can be used with no subsequent filtration.

OENOGOM® INSTANT contains no additives or preservatives (SO₂ free).

OENOLOGICAL PROPERTIES

Thanks to its composition and its high content of non-fermentable polysaccharides, **OENOGOM® INSTANT** contributes towards:

- Colloidal stabilisation, the Arabic gum slows the risk of precipitation in the bottle.
- Helping the wine become more supple by "coating" the more aggressive tannins.
- Improving balance in wines marked by excess acidity or astringency.

PHYSICAL CHARACTERISTICS

| | | | |
|--------------|----------|-------------|------|
| Aspect | granular | Odour | none |
| Colour | light | | |

CHEMICAL AND MICROBIOLOGICAL ANALYSES

| | | | |
|----------------|---------|---|----------|
| Humidity | < 10 % | Iron | < 60 ppm |
| Ashes | ≤ 4% | Tannin | none |
| Arsenic | < 3 ppm | Starch + dextrin | none |
| Lead | < 2 ppm | Hydrolysis products: Mannose, xylose, galacturonic acid..... | none |
| Mercury | < 1 ppm | <i>E. coli</i> /g..... | none |
| Cadmium | < 1 ppm | <i>Salmonella</i> /g..... | none |



LAFFORT

L'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **OENOGOM® INSTANT** must be incorporated into a polish filtered wine before or after the final filtration
- **OENOGOM® INSTANT** can be added directly to wine or dissolved in water. Wine filtration is easier when **OENOGOM® INSTANT** is added 24 to 72 hours before.

DOSAGE

- 20 - 100 g/hL

IMPLEMENTATION

Dissolve in 5 to 6 times its weight in water for effective homogenisation. The use of an **OENODOSEUR** during incorporation is recommended.

- Do not perform any additional fining operations after the addition of **OENOGOM® INSTANT**.
- Do not mix with other products.
- Use the product within 3 hours following preparation when dissolved in water.

STORAGE

- Avoid contact with ground and store in original seal packaging at room temperature in a well-ventilated, odour-free environment.
- DLUO : 4 years.
- Open bags properly resealed: 4 months.

PACKAGING

- 2,5 kg bags.
- 25 kg bags.

