

STABIFIX®

Selected and purified gum arabic solution.

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

SPECIFICATIONS

STABIFIX® is a gum arabic solution manufactured from purified gums, selected for their role as protective colloids.

STABIFIX® is a concentrated aqueous solution, ready for incorporation into the wine.

OENOLOGICAL PROPERTIES

STABIFIX® is a hydrophilic colloid which aims to counter hazes and colloidal deposits, allowing the wine to retain maximum clarity :

- Stabilises unstable colouring matter.
- Increases protection with regard to metallic casses.
- Synergistic action with **POLYTARTRYL**, for improved stabilisation with regard to tartaric precipitations.

PHYSICAL CHARACTERISTICS

Aspect	clear liquid	Density	1101 ± 2
Colour	clear, light amber	Turbidity	≤ 110 NTU

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Concentration of implemented gum arabic	300 g/L	Arsenic	< 3 ppm
SO ₂	2,5 g /L ± 0,25	Lead	< 2 ppm
Analysis on dry product:		Mercury	< 1 ppm
Humidity.....	< 15%	Starch + dextrin	none
Ashes	≤ 4 %	Tannin	none
Iron	< 60 ppm	Products of hydrolysis : Mannose, xylose, galacturonic acid	none
Cadmium	< 1 ppm	<i>E. coli</i> /g	none
		<i>Salmonella</i> /g.....	none



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

DOSAGE

Average dosage: 70 to 150 mL/hL.

IMPLEMENTATION

STABIFIX® must be used on perfectly clarified wines. It can be incorporated after filtration by using an **OENODOSEUR** or a feed pump controlled by the filler.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 30 months after packing date (see packaging). Unopened bags.
- Use quickly after opening (if the container is properly sealed).

PACKAGING

5,5 kg bottles.
22 kg jerry can.
132 kg barrel.
1000L container.

