

STABIVIN® SP

Purified and filtered solution of selected arabic gum, with a very low clogging index.

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

SPECIFICATIONS

STABIVIN® SP is a gum arabic solution manufactured from highly purified gums. The specific manufacturing conditions guarantee a preparation with a very low clogging index.

OENOLOGICAL PROPERTIES

Due to its specific manufacturing procedure and the strict selection of the gum arabic used, **STABIVIN® SP** contributes to the colloidal structure of the wines.

PHYSICAL CHARACTERISTICS

Aspect clear, light amber
Colour clear

Density 1101 ± 2
Turbidity ≤ 30 NTU

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Concentration of implemented
Gum Arabic 300 g/L
SO₂ 2 g /L \pm 0,25
Ashes ≤ 4 %
Iron < 60 ppm
Cadmium < 1 ppm
Arsenic < 3 ppm
Lead < 2 ppm

Mercury < 1 ppm
Starch + dextrin none
Tannin none
Hydrolysis products : Mannose, xylose, galacturonic acid none
E. coli/g none
Salmonella/g none

PROTOCOL FOR USE

DOSAGE

Average dosage: 100 to 300 mL/hL.

IMPLEMENTATION

STABIVIN®SP must be used on perfectly clarified wines. It can be incorporated after filtration by using an **CENODOSEUR** 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 (see packaging).
- Use quickly after opening (if the container is properly sealed).

PACKAGING

1,1 and 5,5 kg bottles.
22 kg jerrycan.
132 kg barrel.
1000L container.

