Gomasol *INSTANT*

Fast-dissolving powdered gum arabic.
Increased smoothness in the mouth and aromatic respect.

CHARACTERISTICS

Gomasol INSTANT is an easily and rapidly dissolved gum arabic derived from *Acacia seyal*.

Its main contribution is the roundness it adds to treated wines.

Gomasol INSTANT also aids colloidal stabilization.

APPLICATION

Used in red, rosé or white wines, it improves the unctuousness and roundness in the mouth.

It can be applied before the last filtration due to its low protein content. It does not cause product loss or clogging of the filtering elements.

As it is a natural colloid, it also helps to improve tartaric stability and protects against some oxidative alterations.

ORGANOLEPTIC QUALITIES

- Slightly increases the unctuousness in the mouth.
- Respect for the wine's aromatic profile.

COMPOSITION

100% *Acacia seyal* gum arabic (E-414).

DOSAGE

Recommended dosage:	0 -30 g/hl
Maximum legal dosage:	30 g/hl
Maximum legal dosage for red liqueur wines:	80 g/hl

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

The information detailed in this data sheet is based on our current knowledge. The company is not responsible for any improper use or use outside the legal framework for the use of the product.

INSTRUCTIONS FOR USE

Gomasol INSTANT dissolves without turbidity in stable wines, it can also be dissolved at 20-25% in deionized or demineralized water.

Add to the total volume according to the desired dosage. Ensure homogeneous distribution.

PHYSICAL APPEARANCE

Cream-colored granules.

PRESENTATION

Packages of 1 and 25 kg.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 074 (REV.5)

Humidity [%].	< 15
Ash (%)	< 4
Acid insoluble ash [%].	< 0.5
Acid insoluble substances [%].	< 1
Fe [mg/kg] *	< 60
Cd [mg/kg] *	< 1
Pb [mg/kg] *	< 2
Hg [mg/kg] *	< 1
As [mg/kg] *	< 3
Total nitrogen (%) *	0,1 - 0,2
Starch and dextrin	Passes test
Tannin Tannin	Passes test
Specific rotation (20 °C) [°].	40-50
Salmonella [CFU/10 g] *	Absence
E. coli [CFU/5 g] *	Absence
Hydrolysis products (mannose, xylose, Galacturonic ac.) *	Absence

* Value referred to dry matter

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CONSERVATION

Store in the original container in a cool, dry and odorless place.

Once opened, it should be used as soon as possible.

Best before: within 2 years after bottling.

RGSEAA: 31.00391/CR

Product complies with the International Oenological Codex and Regulation (EU) 2024/3085.

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