

Gomasol PHI



Tartaric stability and smoothness in the mouth.

INFORMATION

Gomasol PHI is a concentrated gum arabic solution derived 100% from *Acacia seyal*.

- It is formulated using finest-quality, impurity-free gum arabic.
- HIGH COLLOIDAL STABILITY. Its size prevents crystal aggregation to enhance TARTARIC STABILITY.
- SENSORY EFFECT. Acacia seyal gums have a high molecular mass, perfect for creating mouthfeel volume, adding roundness and removing bitter and astringent notes.
- It is carefully selected from the finest raw materials and is produced using a natural, chemical-free solubilization and purification process designed to keep the gum's dimensions and structure virtually intact.
- **Gomasol PHI** , has a low clogging index.

ENTESTSAYO	TEST (NTU)	SILTING INDEX
REFERENCE	1	5
GOMASOL PHI	1	5

Table 1.-Turbidity data and silting index after treating white wine with **GOMASOL PHI** (200 ml/hl dose). (Turbidity and clogging index were measured 24 hours after applying the gum).

APPLICATION

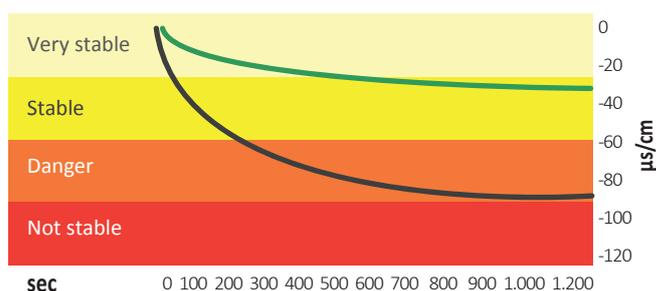
When used in red, rosé or white wines, it enhances silkiness and roundness in mouth.

As a natural colloid, it also helps to enhance tartaric stability.

ORGANOLEPTIC PROPERTIES

- Enhances mouthfeel.
- Preserves the wine's aromatic profile.
- Helps enhance tartaric stability.

● REFERENCE ● GOMASOL PHI



Tartaric stability test. Conductivity improvement on red wine (Tempranillo, 2013). Dosage 100 ml/hl.

COMPOSITION

Acacia seyal (E-414) gum arabic in 30% solution, sulfur dioxide (E-220), citric acid monohydrate (E-330) and L-ascorbic acid (E-300)

Allergen: Contains sulfites.

DOSAGE

YOUNG WINES 100-200 ml/hl

WINES OVER ONE YEAR OLD 70-100 ml/hl

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

DIRECTIONS

Gomasol PHI is directly added to the total volume of wine to be treated and mix thoroughly.

Add to clarified and filtered wine, immediately prior to bottling. This gum arabic's intrinsic properties mean it can be added to the wine without risk either before or after final filtration.

PHYSICAL APPEARANCE

Slightly viscous yellowy-amber liquid.

PRESENTATION

12, 22 and 1,200-kg containers.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and Regulation (UE) 2019/934.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 820 (rev.5)

Gum arabic [% (p/v)]	30
Density [g/cm ³]	1,09-1,11
pH	3,4-3,8
Turbidity [NTU]	< 40
Total SO ₂ [ppm]	2000-4000
Dry residue [% (p/p)]	> 25
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 *	Approves test
Tannin *	Approves test
Specific rotation at 20 °C [°] *	40- 50
<i>Salmonella</i> [UFC/10g] *	Absence
<i>E. coli</i> [UFC/5g] *	Absence
Hydrolysis products (mannose, xylose, ac. Galacturonic)*	Absence

* Referred to the dry matter

PRESERVATION

Store in the original container in a cool, dry place away from odors.

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

Best before: within 2 years after bottling.