

## GOMASOL SEDA



Blend of gum arabic and mannoproteins.  
Exceptionally enhances flavour perception  
before bottling.

### CHARACTERISTICS

**Gomasol SEDA** is a blend of vegetable polysaccharides (gum arabic) and yeast mannoproteins that boosts wine structure prior to bottling. It attenuates and modulates tannic astringency and increases wine's colloidal and crystal stability.

- Enhances wine's sensory characteristics by increasing mouthfeel silkiness, density and volume.
- Attenuates and modulates the astringency tannic besides help to it stability Crystal and colloidal of those wines.
- 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 practically intact.
- GOMASOL SEDA**. has a low silting index.

TEST	TURBIDITY (NTU)	SILTING INDEX
CONTROL	1	5
GOMASOL SEDA	2	2

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

### APPLICATIONS

When used in red, rosé or white wines, **Gomasol SEDA** enhances silkiness and roundness.

### ORGANOLEPTIC QUALITIES

- Enhances wine's sensory characteristics by increasing mouthfeel volume, silkiness and density.
- Polishes aggressive tannins, reducing excessive grape- and wood-derived astringency.
- Immediately boosts the sensation of volume in the mouthfeel.
- Does not add aromatic registers to wine.

### COMPOSITION

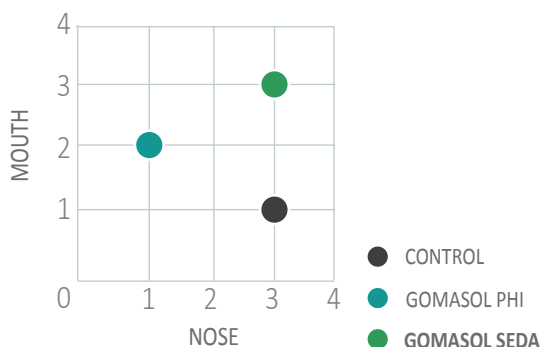
Selected gum arabic (E-414) and purified mannoprotein thermally extracted from selected yeast hulls (*Saccharomyces cerevisiae*).

Allergen: Contains sulphites

### DOSAGE

**Gomasol SEDA** 100-300 ml/hl

*Caution: 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.*



Organoleptic study after different treatments with gum arabic at 200 ml/ HL.  
Young red 2014 (Tempranillo)

## INSTRUCTIONS FOR USE

Add **Gomasol SEDA** hours before bottling. For best results, dilute in wine beforehand and gradually add to wine during pump-over whilst mixing thoroughly.

Add to clarified and filtered wine immediately prior to bottling. This product's intrinsic properties mean it can be added to wine either before or after final filtration.

## PHYSICAL APPEARANCE

Slightly viscous yellowy-amber liquid.

## PACKAGING

12-kg, 21-kg and 1200-kg containers.

## PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Gum arabic [% (w/v)]	20
Density [g/cm <sup>3</sup> ]	1,06-1,08
pH	3,7-4,1
Total SO <sub>2</sub> [ppm]	2000-4000
Dry residue [% (w/w)]	> 17
Ash (%) *	< 4
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 *	Pass test
Tannin *	Pass test
<i>Salmonella</i> [UFC/g] *	Absence
<i>E. coli</i> [UFC/g] *	Absence
Hydrolysis products (mannose, xylose, ac. Galacturonic) *	Absence

\*Referred to the dry matter.

## STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 2 years from packaging.

## RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*