





HydroGum Bio

Liquid gum Arabic in organic quality

Product description

HydroGum Bio is a high-quality, liquid gum arabic from controlled organic farming, certified according to EU Regulation no. 834/2007. It helps to avoid heavy metal haze and crystal precipitation. Gum arabic (E 414) is a natural product obtained from the dried sap of *Acacia seyal*. In wine, it acts as a protective colloid, and has the side effects that it improves mouthfeel and the wines seem richer. The fact that it is a liquid product means it is easy to use and doses can be added directly to wine. HydroGum Bio is filtered and stabilised using lactic acid. It does not contain SO₂ and therefore has no odour. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

The quantity to be added is governed by the type of wine and is generally within the range of 40-100 mL/100 L.

HydroGum Bio is added to prefiltered wine a few days before bottling. If the base wine is rich in colloids, the addition of HydroGum Bio (also a colloid) can cause an excessive colloid content in wine. This can inhibit filtration, particularly where final filtration using membrane filters is concerned. This effect depends on temperature, time of addition and the wine's colloid structure.

Storage

Store in a cool place (< 10 °C).



DE-ÖKO-003 Non-EU agriculture

