



SMARTGUM®

GUM ARABIC SOLUTION, WITHOUT SULPHUR DIOXIDE,
STERILE, LEVOROTATORY AND MICROFILTERABLE

COMPOSITION



Levorotatory gum arabic 20%, demineralized water as needed to 100%.

CARACTERISTICS



SMARTGUM® is obtained from high quality Acacia verec, a botanical species capable of producing an exudate that has levorotatory power. It doesn't contain sulphur dioxide. Enologica Vason's R&D department devised an exclusive production process that respects

the integrity of this protective colloid and maintains its filterability even on microporous membranes: there is no hydrolysis process, but a specific solubilization method followed by a dedicated "SMART" filtration process.

The filterability is controlled, for each lot, by Enologica Vason's QC Laboratory through verification of the Filterability Index and Vmax with the QFT System (*) by Ju.Cla.S.

SMARTGUM® is innovative also because it's microbiologically stabilized and packed in a container perfectly sealed, able to avoid oxygen both during storage and use of the product (Pouch-Up®).

SMARTGUM® behaves like a perfectly stable hydrophilic colloid, forming a quasi-protective

layer around the hydrophobic colloids which, therefore, are not able to aggregate and cloud the wine; this effective stabilizing effect is ensured by the presence of a protein fraction that is able to increase the colloidal complexity of the wine, greatly improving the sensorial characteristics such as mouthfeel and softness on the palate.. SMARTGUM® actively supports the wine's aromatic substances.

APPLICATIONS



SMARTGUM® performs an effective protective action against the precipitation of coloring

substances, while enhancing the sensations of roundness and softness on the palate. SMARTGUM® has a synergic action with V CMC L, therefore the two products are fully compatible; it also facilitates and prolongs the action of metatartaric acid, META V®.

The addition of SMARTGUM® can also take place on clear wines just before bottling, since it does not alter the filterability index of the wine, for this reason it is considered micro-filterable.

Thanks to its characteristics, SMARTGUM® can be used also after the bottling microfiltration with absolute guarantee of sterility, in this case it has to be carefully handled in order to avoid any microbiologic spoilage when taken out of its original package.

When using SMARTGUM® comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

SMARTGUM is a ready-to-use solution. Add directly to the mass ensuring adequate homogenization; the use of SMARTGUM is recommended even before microfiltration, since the recommended dosages do not alter the filtering indexes of wines. Use SMARTGUM on protein stable wines (usage of PROTEOTEST® is recommended) and after laboratory verification.



DOSAGE

From 25 to 150 g/hL in white, rosè and red wines.
Warning: SMARTGUM does not provide any added sulfur dioxide to the wine.



PACKAGING

2,5 kg Pouch-Up® made with a high performance oxygen barrier film, to preserve sterility and the precious characteristics of SMARTGUM.



STORAGE

Store in a cool and dry place, protected from light.
Close carefully the opened packages and use them as soon as possible.



HAZARD

Based on the current European regulations the product is classified: not hazardous.

BIBLIOGRAPHIC REFERENCES:

(*) "Il confezionamento asettico a freddo delle bevande: proposte per incrementarne le caratteristiche di qualità e sicurezza" - R. Ferrarini, S. Buiatti, R. Zironi