

## **SOFTPRED**

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### **COLLOIDAL STABILITY OF WINES (MICROGRANULATED WITHOUT SO<sub>2</sub>)**

#### **CHARACTERISTICS**

Gum arabic is the exudates obtained either naturally or from removing the bark of trees of Acacia seyal.

#### **PROPERTIES**

After a rigorous selection of the raw material, **SOFTPRED** is a gum of remarkable purity thanks to the filtration which it undergoes during its elaboration.

**SOFTPRED** is composed of stable macromolecules that prevent the formation of neutral colloids, which are responsible for potential haziness in wines.

Its action as a protective colloid allows the stabilization of the wine and participates largely in the improvement of its organoleptic qualities.

#### **APPLICATION RATES AND INSTRUCTIONS FOR USE**

In order to use **SOFTPRED**, it is essential to ensure that the wines are perfectly stabilized when bottling and already clarified.

Microgranuled arabic gum, use rate: 300 to 1000 ppm (easy and immediate solubilization)

Dilute in 5 times its volume of wine. Then, add to the tank during pumping over or using a Venturi system.

#### **STORAGE**

Store unopened original package away from light and frost in a dry, cool and odorless area.

#### **PACKING**

For microgranuled it's bag of 1 kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**