

STABIPRED

COLLOIDAL STABILITY OF WINES (MICROGRANULATED WITHOUT SO₂).

CHARACTERISTICS

STABIPRED is an arabic gum extracted from Acacia Verek produced in Africa. Arabic Gum's exceptional purity gives it a great stabilization potency against colloid haze and sedimentation.

PROPERTIES

STABIPRED is a stable colloid also known as « protective colloid ». It aims at preventing particle enlargement, therefore, preventing the occurrence of haze and colloidal deposits.

STABIPRED prevents the sedimentation of coloring matter and physicochemical based turbidity in young wines and especially sweet wines and fortified wines.

STABIPRED also protects wines against iron and copper cases.

APPLICATION RATES AND INSTRUCTIONS FOR USE

In order to use **STABIPRED**, 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