

# OENOGOM® INSTANT

Pure Arabic gum in instantly dissolving powdered form (IDP process). OENOGOM® INSTANT has a high physical-chemical purity, dissolves easily and can be used directly with no subsequent filtration.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934 and the Food Chemical Codex.*

## SPECIFICATIONS

OENOGOM® INSTANT comes from the best selections of Acacia Seyal Arabic gums. The specific geographical origin and the natural selection or the most qualitative plant reproductions offer a high quality product.

OENOGOM® INSTANT is obtained using wet purification to eliminate impurities, reducing the rate of insolubles to less than 0.1%.

OENOGOM® INSTANT is a new generation of Arabic gums presented in instant form that dissolves rapidly and entirely in water or wine. The physical instantisation treatment with no addition of additives during the drying process makes OENOGOM® INSTANT a product with high physical-chemical purity. It can be used with no subsequent filtration.

OENOGOM® INSTANT contains no additives or preservatives (SO<sub>2</sub> free).

## OENOLOGICAL APPLICATIONS

Thanks to its composition and its high content of non-fermentable polysaccharides, OENOGOM® INSTANT contributes towards:

- Colloidal stabilisation, the Arabic gum slows the risk of precipitation in the bottle.
- Helping the wine become more supple by "coating" the more aggressive tannins.
- Improving balance in wines marked by excess acidity or astringency.

## PHYSICAL CHARACTERISTICS

Aspect .....	granular	Odour .....	none
Colour .....	light		

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) .....	< 10	<i>Salmonella</i> (/g) .....	none
Ashes (%) .....	≤ 4	Iron (ppm) .....	< 60
Tannin .....	none	Lead (ppm) .....	< 2
Starch + dextrin .....	none	Arsenic (ppm) .....	< 3
Hydrolysis products:		Mercury (ppm) .....	< 1
Mannose, xylose, galacturonic acid .....	none	Cadmium (ppm) .....	< 1
<i>E. coli</i> (/g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- **OENOGOM® INSTANT** must be incorporated into a polish filtered wine before or after the final filtration.
- **OENOGOM® INSTANT** can be added directly to wine or dissolved in water. Wine filtration is easier when **OENOGOM® INSTANT** is added 24 to 72 hours before.

### DOSAGE

- 20 - 100 g/hL (200 - 1000 ppm).

### IMPLEMENTATION

Dissolve in 5 to 6 times its weight in water for effective homogenisation. The use of an **OENODOSEUR** during incorporation is recommended.

- Do not perform any additional fining operations after the addition of **OENOGOM® INSTANT**.
- Do not mix with other products.
- Use the product within 3 hours following preparation when dissolved in water.

### STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- DLUO: 3 years.

### PACKAGING

- 2.5 kg bags.
- 25 kg bags.

