

STABIFIX®

Selected and purified gum arabic solution.

*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 International Food Chemical Codex.*

SPECIFICATIONS

STABIFIX® is a gum arabic solution manufactured from purified gums, selected for their role as protective colloids.

STABIFIX® is a concentrated aqueous solution, ready for incorporation into the wine.

OENOLOGICAL APPLICATIONS

STABIFIX® is a hydrophilic colloid which aims to counter hazes and colloidal deposits, allowing the wine to retain maximum clarity:

- Stabilises unstable colouring matter.
- Increases protection with regard to metallic casses.
- Synergistic action with **POLYTARTRYL**, for improved stabilisation with regard to tartaric precipitations.

PHYSICAL CHARACTERISTICS

Aspect	Clear liquid	Density (g/L)	1101 ± 2
Colour	Clear, light amber	Turbidity (NTU)	≤ 110

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

SO ₂ (g/L)	2.5 ± 0.25	<i>E. coli</i> (I/g)	none
Concentration of implemented Gum arabic (g/L)	300	<i>Salmonella</i> (I/g)	none
<u>Analysis on dry product:</u>		Iron (ppm)	< 60
Humidity (%)	< 15	Lead (ppm)	< 2
Ashes (%)	≤ 4	Arsenic (ppm)	< 3
Starch + dextrin	none	Mercury (ppm)	< 1
Tannin	none	Cadmium (ppm)	< 1
Hydrolysis products :			
Mannose, xylose, galacturonic acid	none		



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

DOSAGE

Average dosage: 70 to 150 mL/hL.

IMPLEMENTATION

STABIFIX® must be used on perfectly clarified wines. It can be incorporated after filtration by using an OENODOSEUR or a feed pump controlled by the filler.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging
- Optimal date of use: 30 months.

PACKAGING

5.5 kg bottles.
22 kg jerrycan.
132 kg barrel.
1000 L container.

