

# GOMME FRAÎCHEUR

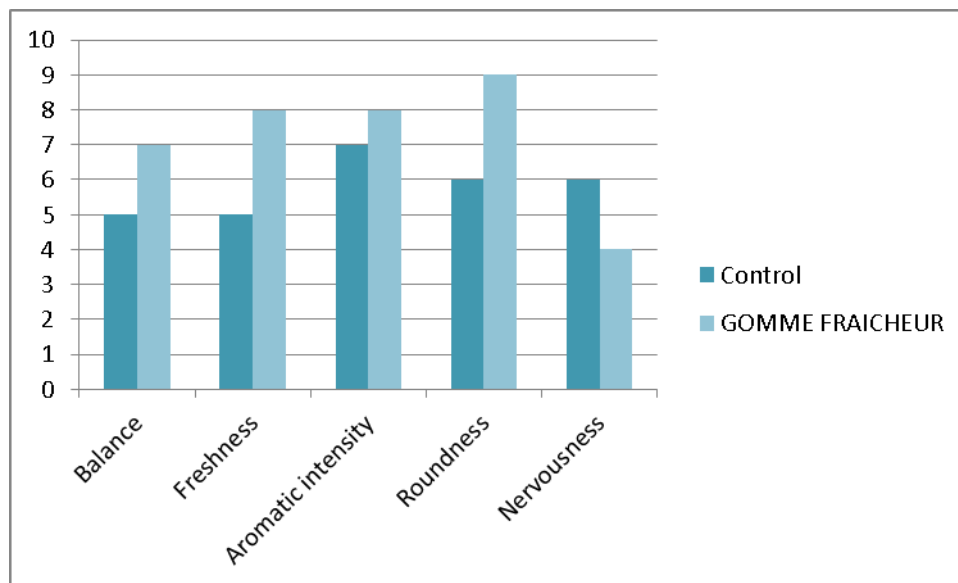
**Gum arabic-based preparation  
for colloidal stabilisation while providing freshness**

## CHARACTERISTICS

**GOMME FRAÎCHEUR** is a preparation based on high quality gum arabic. It makes it possible to obtain an almost colourless solution with very low turbidity.

## OENOLOGICAL PROPERTIES

- **GOMME FRAÎCHEUR** contributes to colloidal stabilisation of wines by preventing the formation of colloids that can lead to the development of cloudiness in wines.
- **GOMME FRAÎCHEUR** allows late rectification while providing roundness and freshness.
- **GOMME FRAÎCHEUR** has a negligible effect on a wine's clogging index and can therefore be added equally well before or after membrane filtration.



Graph: comparative tasting of a white Chardonnay PGI Pays d'Oc and the same wine with addition of **GOMME FRAÎCHEUR**.

## APPLICATIONS

- Improves stability of red, white and rosé wines.
- Enhances the organoleptic characteristics of wines and preserves freshness.
- Should be applied to fined and filtered wines, preferably before bottling.

## DOSAGE

Average dosage: 10 cL/hL to 40 cL/hL.

The dose should be selected according to the instability of the wine colour. To estimate this, carry out a test in cold conditions (4 to 6 days at +4 °C).

## INSTRUCTIONS FOR USE

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**GOMME FRAÎCHEUR** should be used on wines that have already been clarified and fined. **GOMME FRAÎCHEUR** can be added either before or after filtration using a Venturi system. To facilitate mixing with wine, **GOMME FRAÎCHEUR** can be previously diluted in 5 times its volume of wine.

**Caution:** heat treatment of wines can cause the onset of cloudiness.

### Precautions for use:

Allergen: Sulphites.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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1 L and 20 L jerry cans

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze. Once opened use rapidly.

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