

# STABICOLOR

Ensures the stability and clarity of your wines

## CHARACTERISTICS

**STABICOLOR** prevents deposits of colouring matter and cloudiness of physico-chemical origin in young wines.

## OENOLOGICAL PROPERTIES

- **STABICOLOR** protects wine from all types of colloidal precipitation—iron, copper and protein casse, deposits of colouring matter—through the action of an extremely pure gum arabic (E 414).
- **STABICOLOR** improves the stabilisation of iron when using citric acid (E 330) as a complexing agent. Citric acid, when used at the usual dosage, does not provide sufficient protection. Combining it with gum arabic makes treatment more effective with regard to iron precipitation.

## DOSAGE

**STABICOLOR** should be used at doses of 10 to 20 g/hL on filtered wines ready for bottling. Maximum legal dose according to current European regulations: 200 mg/hL.

## INSTRUCTIONS FOR USE

Dissolve in 10 to 20 times its weight of wine (avoid using metal container). **STABICOLOR** should be added after filtration and before bottling, using a Venturi system.

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

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## INGREDIENTS

Pure dehydrated gum arabic (E414) 50%, citric acid (E330) 50%, GMO-free, non-allergenic.

## PACKAGING

1 kg bags

## STORAGE

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

Once opened use rapidly.

Use before best-by date stamped on packaging.

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