

FLASHGUM R LIQUIDE

Red, White, Rosé, Cider, Mead Gum Arabic for Colloidal Protection

CHARACTERISTICS

Flashgum R Liquide is a 25% gum arabic preparation which offers both colloidal protection and the perception of sweet and soft characters on the palate. Gum arabic products can help reduce the risk of colloidal deposits in the bottle in wines bottled without filtration. Natural polysaccharides reduce astringency and increase feelings of volume and fullness in the mouth. Flashgum R Liquide can provide color protection in rosé and fruit wines.

RECOMMENDED DOSAGE*

440-1320 ppm	40-120 mL/hL	1.5-4.5L/1000 gal

^{*}Bench trials recommended

TTB LEGAL DOSAGE:

958 ppm	[87 mL/hL]	3.3L/1000 gal*

*Note: The current TTB maximum dosage guidelines allow for 2 lbs/1000 gallons of pure gum arabic. This figure was established many years ago. Some of the IOC recommended addition rates, however, are higher. If you wish to use Flashgum R Liquide at these higher rates, a letter must be sent to the TTB and a positive response must be received from the TTB prior to use. A sample letter can be found on our website [www.scottlab.com].

DIRECTIONS FOR USE

Flashgum R Liquide should be the last commercial product added to the wine. It is best to do inline additions 24-72 hours prior to the final pre-membrane and membrane filtrations. Filterability trials prior to membrane filtration are recommended. If using on wine that is not going to be filtered, add Flashgum R Liquide just prior to bottling.

BENCH TRIAL PREPARATION

Prepare a 10% solution of Flashgum R Liquide by mixing 10 mL Flashgum R Liquide with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL

Bench Trial Recommendations (Per 375ml bottle):

Target Addition	L/1000 gal	mL's of 10% Lab Dilution
40 mL/hL	1.5	1.5
60 mL/hL	2.3	2.25
80 mL/hL	3.0	3.0
100 mL/hL	3.8	3.75
120 mL/hL	4.5	4.5

Allow wine samples to polymerize by waiting 12 hours before viewing results.

PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment at or below 25°C (77°F).

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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