

GUM ACACIA— & W I N E

COLOR STABILIZATION AND MOUTH FEEL



Acacia gum is a natural ingredient used in the wine industry for its properties of color stabilization and improvement of the mouth feel.

Both Senegal and seyal grades of gum acacia are recommended, and **Alland & Robert references 396 A or I and 381 A or I** are particularly suited to be used in the wine industry.

PRODUCTS BENEFITS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- Colloidal protector for white and red wine.
- Prevents the agglomeration of unstable particles that could give turbidity.
- Enhances the action of metatartaric acid.
- Softening action on red wine: gives a softer texture with a longer taste; brings a better mouth feel by removing tannic coarseness.

ALLAND & ROBERT SERVICES

- A strong expertise on acacia gum thanks to a dedicated R&D team, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach the highest quality standards through international certifications.
- A commitment to develop the quality of products through sustainable development, social investment and environmental awareness.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply.

ALLAND & ROBERT

9, rue de Saintonge - F-75003 PARIS
Tél. +33(0)1 44 59 21 31 / Fax: +33(0)1 42 72 54 38
www.allandetrobert.fr - info@allandetrobert.fr

© Alland & Robert - Strictly confidential - All rights reserved. No reproduction or diffusion without written authorization

GUM ACACIA— *W I N E*

— COLOR STABILIZATION AND MOUTH FEEL —

RECOMMENDATIONS

- Senegal gum acacia 396 A or I is used in solution as an stabilizing agent to prevent turbidity and improve the resistance of the wine to chemical reactions which produce a modification of the color, especially in red wine.
- Seyal gum acacia 381 A or I is used in solution to improve the mouth feel before bottling and to reduce “aggressively” bitterness of young wines.

DOSAGE

- 5 to 30 g / 100 litres
- 10 to 20% aqueous solution of gum acacia will be manufactured before incorporation.
- Gum acacia solutions should be introduced after last clarification or refrigeration or just before bottling.
- Caution : Over dosage of gum acacia can adulterate organoleptic profile of wine by adsorption of flavors.

ALLAND  *ROBERT*

9, rue de Saintonge - F-75003 PARIS
Tél. +33(0)1 44 59 21 31 / Fax: +33(0)1 42 72 54 38
www.allandetrobert.fr - info@allandetrobert.fr

© Alland & Robert - Strictly confidential - All rights reserved. No reproduction or diffusion without written authorization