FLASHGUM™ R LIQUIDE
Colloidal stability and improved wine balance

ENOLOGICAL APPLICATIONS

FLASHGUM R LIQUIDE is a gum arabic solution derived from Acacia seyal.

FLASHGUM R LIQUIDE helps to reduce the risk of colloidal sediments in the final package.

FLASHGUM R LIQUIDE can add volume on the palate and a slight perception of sweetness for wines that fall short in mouthfeel and roundness.

FLASHGUM R LIQUIDE can also be used to round out slightly dry tanins in red wines.

INSTRUCTIONS FOR USE

FLASHGUM R LIQUIDE should be the last commercial product added to the wine.

FLASHGUM R LIQUIDE should be added to wine that has already been protein-stabilized and pre-filtered (DE, lenticular, sheet filtration, or crossflowed) just prior to bottling. If available, it is best to use an inline dosing pump to incorporate **FLASHGUM R LIQUIDE** into the wine. If an inline dosing pump is unavailable, add product and mix well to obtain even distribution.

If the wine will be filtered at the time of bottling, it is recommended that the addition be done 24–72 hours prior to bottling to allow for proper integration. **FLASHGUM R LIQUIDE** is able to pass through final membrane filters ($0.45\,\mu$m) found on most bottling lines, though filtration is not required after adding **FLASHGUM R LIQUIDE.**

It is strongly recommended to conduct bench trials to assess **FLASHGUM R LIQUIDE**'s potential impact on filterability and to ensure accurate dosing for colloidal stability.

DOSE RATE

• 400 - 1200 ppm (40 - 120 mL/hL) (1.5 - 4.5 L/1000gal)

PACKAGING AND STORAGE

• 1 L, 5 L

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

Once opened, this product should be used immediately.