STABILISATION PRODUCTS





Instantly soluble, Excelgom is a pure hydrolyzed gum arabic in granular form. It improves organoleptic qualities of wines (volume and roundness).



PRODUCT CHARACTERISTICS

- Formulation: Ready to use pure arabic gum of Seyal origin, in granular form (E 414).
- Enological benefits: Excelgom dissolves instantly in water or wine. It is the result of an original process developed in our research laboratory. Excelgom improves wines' colloidal structure, decreasing the risk of hazes. It maintains wines' clarity and improves their organoleptic qualities (volume and roundness), without containing SO₂.



DIRECTIONS FOR USE

- Dissolve Excelgom in water or wine and add it during a pump-over to ensure a good homogenisation. White or rosé wine: Must be
 added before the last filtration.
- Dosage: Red wine: 60 to 120 g/hL. White or rosé wine: 15 to 40 g/hL.



SPECIFICATIONS

PHYSICAL

- Appearance & colour: White microgranulate
- Rotatory power: Between +40° and +50° • Humidity: <15%
- Ashes: < 4%

LIMITS

- Iron: < 60 mg/kg
- Lead: < 2 mg/kg
- Arsenic: < 3 mg/kg
- Mercury: < 1 mg/kg
- Cadmium: < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg, 5 kg and 25 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/22-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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MICROBIOLOGICAL

- MICRUDIULUGICAL
- Salmonella: Absence/1g
- Escherichia coli: Absence/1g

COMPOSITION

- Starch and Dextrin: Absence
- Tannin: Absence
- Xylose: Absence
- Mannose: Absence
- Galacturonic acid: Absence
- Total nitrogen: Between 0,10 and 0,20%