

Excelgom



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 *Seya* 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

MICROBIOLOGICAL

- **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%



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.