

FILTROSTABIL

Arabic gum from verek acacia

STABILITY OF LIMPIDITY

CHARACTERISTICS

- ◆ Due to its protective colloids, **FILTROSTABIL** maintains a light cloudiness in suspension, which could come from a lightly defective or insufficient riddling after the secondary fermentation.
- ◆ **FILTROSTABIL** is a water solution of arabic gum, from pure Sengalese Verek Acacia .
- ◆ Once in the wine , the arabic gum modifies the electro-kinetic potential of suspended particles and prevents them from clustering.
- ◆ The flocculation cannot take place and the problem stays invisible to visual observation.
- ◆ When the wine presents a light aggressiveness in the mouth , **FILTROSTABIL** re-establishes a complementary harmony.

DOSAGE

- ◆ For all cases : 10 centilitres for 100 bottles.

CONDITIONS FOR USE

- ◆ Incorporate the quantity of **FILTROSTABIL** into the quantity of liquor necessary for a dosage of 100 bottles, at the time of disgorging.
- ◆ Mix very carefully.

WARNING :

FILTROSTABIL maintains in suspension a fine colloidal cloud and therefore prevents the formation of a line on the side of the bottle. It does not permit the correction of a serious error or insufficient riddling.

PACKAGING

- ◆ 1 L bottle – carton of 15 x 1 L.
- ◆ 5 L jerrycan - carton of 4 x 5 L.
- ◆ 10 L - 20 L jerrycan.
- ◆ 1000 L Cittern.

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Do not freeze
- ◆ Once opened, use quickly.

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