

## FILTROSTABIL P

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**Arabic gum microgranulated derived from Acacia Verek**  
**Stabilization of the coloring matter in red wines and colloidal cloudiness in white wines**

### CHARACTERISTICS

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**FILTROSTABIL P** is a high quality gum arabic from Acacia verek. The appearance of **FILTROSTABIL P** is fine granules.

**FILTROSTABIL P** is remarkably easy to dissolve and can effectively be added directly to the wine, eliminating an extra rehydration phase.

This characteristic of excellent solubility is due to a great deal of research into the granulation technology to optimize the quality and efficiency of dissolution.

As with all arabic gums, **FILTROSTABIL P** must only be used on limpid wine that has been clarified and filtered.

### OENOLOGICAL PROPERTIES

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**FILTROSTABIL P** responds to three major preoccupations of the winemaker before the wine has been bottled :

- Prevents the formation of hazes or deposits of the condensed coloured matter in wine at low temperatures due to its stabilizing qualities.
- Reinforces and complements the stabilization action of **V40** metatartaric acid in wine. **FILTROSTABIL P** reacts synergistically with **V40** as a colloidal protector to reduce the risk of crystalline deposits of potassium bitartrate when subjected to lower temperatures.
- It is also very effective to protect against unpleasant metallic hazes.

Due to its unique consistency, **FILTROSTABIL P** is highly efficient at adapting to the different situations of stabilization that can occur in wine.

### APPLICATIONS

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- Application on red, white and rosé wines
- Application on fined and filtered wines before bottling for stabilization purposes.

### APPLICATION RATE

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10 g/hL to 50 g/hL.

The dose must be selected based on the color instability of the wine. To assess this instability, perform a cold test. (4 to 6 days at +2°C).

## INSTRUCTIONS FOR USE

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Add **FILTROSTABIL P** after all bonding and after filtration. Dissolve **FILTROSTABIL P** in wine (2 kg in 10 L) and then incorporate **FILTROSTABIL P** when bottling with a slat pump enslaved to the puller. This should be done in very good hygienic conditions to avoid contamination of the wine/gum mixture. The concentration of the mixture must be adapted so that the viscosity is compatible with the proper functioning of the dose pump.

**Warning:** the warm treatment of wine may cause some cloudiness

**Caution:**

Product for exclusively oenological and professional use.  
Use in compliance with regulations in force.

## PACKAGING

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1 kg and 25 kg bag

## STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.

Once open: use quickly.

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