



GOMIXEL

GOMIXEL⁽¹⁾ is a preparation obtained from high-quality gum arabic (Acacia Seyal).



Adds sucrosity to wines and improves aromatic perception

For colloidal stabilisation

Improves roundness



OENOLOGICAL GOALS

- **GOMIXEL** is a preparation of gum arabic at 200 g/L obtained from Acacia Seyal and stabilised with 4g/L SO₂.
- The gum is selected and purified to obtain a perfectly clear, limpid solution.
- Reinforces the action of ANTARTIKA® V40 and helps to reduce the risk of tartaric precipitation when exposed to cold.
- Very little impact on clogging index.



DOSAGE & APPLICATIONS

10 to 20 cL/hL.

Laboratory tests are recommended to determine the optimum dose in order to obtain the desired organoleptic effect.



PACKAGING



1L / 5L /
20L
909 L



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Do not allow to freeze.
Once opened, use up rapidly.

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(1) GOMIXEL is not a simple aqueous solution of gum arabic. Crude gum arabic and SO₂ are placed in a solution; then, they react with set parameters and undergo a chemical process designed to purify and stabilise the raw materials and optimise their performance. The final product thus obtained is not a simple aqueous solution of added raw materials, but a product with unique functional characteristics.



INSTRUCTIONS FOR USE

1. Add **GOMIXEL** to a clear wine after any fining process.
2. **GOMIXEL** may be added either before or after filtration.



Caution: heat treatment of wines can lead to the development of a disorder.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.



GOOD TO KNOW!

Gum Arabic is a branched complex polysaccharide. Its acid hydrolysis yields about 40-45% D-Galactose (main chain), 25-30% L-Arabinose, 10-15% L-Rhamnose and D-Glucuronic acid.

Polysaccharides are associated with a **protein fraction** (about 2%). This small percentage is nevertheless decisive for the technical quality of the gums.



GOMIXEL

Roundness/
sucrosity



DUOGOM MAX

CHOOSING
A GUM



FILTROSTABIL

Colour
stabilisation

What is the goal?
Impact on colour
and/or roundness

Left (light spot): Less impact on colour stabilisation. More impact on roundness and sucrosity.
Right (dark spot): Almost exclusively colour stabilisation (exclusively Verek acacia gum)