

## DESCRIPTION

VI - Col S is a gum arabic solution at 30%, produced from *Acacia verek* and *Acacia seyal* (E 414).

## ORGANOLEPTIC PROPERTIES

ASPECT liquid

COLOR light amber

## PHYSICOCHEMICAL PROPERTIES

TURBIDITY (NTU) < 80

DRY EXTRACT (%) > 10

DENSITY (20 °C) 1,090 - 1,110

pH 3,4 - 3,8

TOTAL SO<sub>2</sub> (mg/kg) 2000 - 4000

TANNIN none

## APPLICATIONS

Used as a color stabilizer in red and *rosé* wines.

Combat turbidity and colloidal deposits, stabilizes the colouring matter and prevents loss of clarity due to excessive metallic and proteic content.

## PACKAGING

Plastic drum 25 kg.

IBC 1100 kg.

## SHELF LIFE - STORAGE

2 years, kept in the original package in a fresh and dry place, odor isolated.

PRODUCT IN ACCORDANCE WITH THE INTERNATIONAL OENOLOGICAL CODEX AND REGULATION (EC) N° 606/2009.

This document is based on the manufacturer's datasheet.