



DUOGOM MAX

Preparation obtained from high-quality gum arabic (Acacia Verek and Acacia Seyal)



Gum arabic (Acacia Verek and Acacia Seyal)

Stabilises colouring matter

Improves roundness in wines



OENOLOGICAL GOALS

- Colloidal stabilisation
- Organoleptic impact with amplified aromatic intensity.
- Reinforces the action of ANTARTIKA® V40 and helps to lower the risk of tartaric precipitation when exposed to cold.
- The gum's quality enables you to obtain a clear, perfectly pure solution.



DOSAGE & APPLICATIONS

10 to 14 cL/hL.

Maximum legal dose: 14 cL/hL.



PACKAGING



**5L / 20L
1 000L**



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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DUOGOM MAX is not a simple aqueous solution of gum arabic, but a product with unique functional characteristics. 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.



INSTRUCTIONS FOR USE

1. Add **DUOGOM MAX** after any fining process.
2. Incorporate **DUOGOM MAX** after the last filtration, while bottling, using a dosing pump controlled by the bottle filler.



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.

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



DUOGOM MAX



GOMIXEL



FILTROSTABIL

Roundness/
sucrosity

Colour
stabilisation

CHOOSING
A GUM

Left (light spot): Less impact on colour stabilisation. More impact on roundness and sucrosity.

Right (dark spot): Almost exclusively colour stabilisation (exclusively Verec acacia gum)



LAB / CELLAR TEST

The dose must be chosen depending on how unstable the wine's colour is.
To assess this, carry out a cold test (3 days at +4°C).

Cold test

Perform a cold test at +4°C for 3 days (PE 50 to 100mL) in order to assess the stability of the colouring matter.

After 3 days' stabulation:

Measure turbidity after bringing back to room temperature NTU (3)

- $\Delta \text{NTU}(3) - \text{NTU}(0) < 7$ Very good colloidal stability.
- $7 < \Delta \text{NTU}(3) - \text{NTU}(0) < 20$ Borderline colloidal stability
- $\Delta \text{NTU}(3) - \text{NTU}(0) > 20$ Poor colloidal stability, risk of precipitation

