

STABIVIN® SP

Purified and filtered solution of selected arabic gum, with a very low clogging index.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934 and the International Food Chemical Codex.*

SPECIFICATIONS

STABIVIN® SP is a gum arabic solution manufactured from highly purified gums. The specific manufacturing conditions guarantee a preparation with a very low clogging index.

OENOLOGICAL APPLICATIONS

Due to its specific manufacturing procedure and the strict selection of the gum arabic used, STABIVIN® SP contributes to the colloidal structure of the wines.

PHYSICAL CHARACTERISTICS

Aspect	Clear, light amber	Density (g/L)	1101 ± 2
Colour	Clear	Turbidity (NTU)	≤ 30

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

SO ₂ (g/L)	2 ± 0.25	<i>E. coli</i> (/g)	none
Concentration of implemented Gum arabic (g/L)	300	<i>Salmonella</i> (/g)	none
<u>Analysis on dry product:</u>		Iron (ppm)	< 60
Humidity (%)	< 15	Lead (ppm)	< 2
Ashes (%)	≤ 4	Arsenic (ppm)	< 3
Starch + dextrin	none	Mercury (ppm)	< 1
Tannin	none	Cadmium (ppm)	< 1
Hydrolysis products :			
Mannose, xylose, galacturonic acid	none		

PROTOCOL FOR USE

DOSAGE

Average dosage: 100 to 300 mL/hL.



LAFFORT

l'œnologie par nature

IMPLEMENTATION

STABIVIN®SP must be used on perfectly clarified wines. It can be incorporated after filtration by using an OENODOSEUR or a feed pump controlled by the filler.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging
- Optimal date of use: 30 months.

PACKAGING

- 1.1 and 5.5 kg bottles.
- 22 kg jerrycan.
- 132 kg barrel.
- 1000L container.

