



ARABINOL[®] Hi-Flow

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 Acacia Seyal gum arabic in solution, perfectly filterable



→ TECHNICAL DESCRIPTION

Arabinol Hi-Flow is a natural polysaccharide obtained from Acacia Seyal, with average molecular weight chains and easy to be filtered. **Arabinol Hi-Flow** is a natural product positively influencing wines' organoleptic quality, contributing to enhance the sensation of richness and body.

Considering its high purity degree, **Arabinol Hi-Flow** can be used even at very high utilization doses. The polysaccharides present in **Arabinol Hi-Flow** are characterized by chains with a partially ramified structure; thanks to this characteristic and to its high clearness, increases in the clogging power of wines are not noticed towards filtering sheets and sterilizing cartridges.

Arabinol Hi-Flow is a gum arabic with a limited salt concentration, therefore it significantly contributes to the increase in the tartaric stability of the wines where it is utilized.

The combined addition of **Arabinol Hi-Flow** and metatartaric acid strengthens the action anti-cream of tartar of the treatment, improving its effectiveness and prolonging its protection length.

Arabinol Hi-Flow strengthens the copper and iron anticasse action and displays an important protection action against the colour instability typical of red wines with a high content in tannins/anthocyanins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Aqueous solution of gum arabic (acacia gum) stabilized with potassium bisulfite.

→ DOSAGE

From 20 to 160 g/hL.

→ INSTRUCTIONS FOR USE

It has to be added to wines already perfectly clear. After the addition of **Arabinol Hi-Flow** no clarifications have to be carried out.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 10 kg net drums.
- 25 kg net drums.
- 230 kg net drums.
- 1100 kg net IBC.

