



ARABINOL[®] Multinstant

Softener colloidal stabilizer based on purified gum arabic



→ TECHNICAL DESCRIPTION

Arabinol Multinstant is a new generation instantaneously soluble, refined, and microgranulated gum arabic. Arabinol Multinstant is a natural polysaccharide used to enhance the smoothness and velvety taste of wines; its action is markedly superior to all liquid gum arabic-based products as it is five times more concentrated. It does not contain SO₂ or other preservative additives, which can give wines a harshness and alter the color of red wines. It comes in ivory-colored microgranules that are perfectly soluble. After being dissolved in water or wine, the solution can be added to the wine preferably a few days before the final filtration, so it can react optimally with the wine's components. **Arabinol Multinstant** has a protective action on the coloring substance of red wines, keeping it stable over time. Additionally, it prevents the formation of copper, iron, and protein colloids. When added to wine along with metatartaric acid, it strengthens its anti-crystallization action by supporting and prolonging its duration, as it envelops the tartaric crystals, keeping them separated. AEB has industrialized the extraction, refining, and microgranulation process of gum arabic at its ultra-modern AEB France facilities.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Purified, microgranulated, and microbiologically pure gum arabic extracted from Acacia senegal.

→ DOSAGE

From 10 to 30 mL/hL.

→ INSTRUCTIONS FOR USE

Arabinol Multinstant should be slowly dissolved in water or wine; the solution must be kept under gentle agitation for more complete solubilization. Clarifications should not be performed after the addition of **Arabinol Multinstant**. Being an organic product, the solution must be used immediately after its preparation.

→ STORAGE AND PACKAGING

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

5 kg net bags.
20 kg net bags.

