



ARABINOL® Dolce

Seyal gum arabic
塞伊耳相思树/阿拉伯树胶



→ TECHNICAL DESCRIPTION 技术说明

Arabinol Dolce is AEB's new gum Arabic, produced by hot concentration and complexation processes of polysaccharides. During the process, water is removed in the form of steam, followed by a long series of chemical reactions involving isomerisation and polymerisation.

Arabinol Dolce是AEB集团的阿拉伯树胶新产品，通过对多糖进行热浓缩和络合精制而成。在生产过程中，水分以蒸汽的形式挥发去除，而后是经历一系列涉及异构化和聚合的化学反应。

Arabinol Dolce is a polysaccharide obtained from *Acacia Seyal* with medium molecular weight chains. **Arabinol Dolce** is a product that aids colloidal stabilisation and, thanks to this new process, positively influences the organoleptic quality of wines by contributing to increased sensations of richness, sweetness and body.

Arabinol Dolce是一种多糖，来自塞伊耳相思树，具有中等分子量链。Arabinol Dolce有助于提高产品的胶体稳定性，这一新工艺的应用能够增加葡萄酒的浓郁度、甜度和酒体，对丰富葡萄酒的感官品质产生促进作用

Arabinol Dolce is ideal for wines in which sweet taste sensations are to be amplified by reducing the need for residual sugars.

Arabinol Dolce是既减少葡萄酒中的残余糖分含量，又增加葡萄酒感官甜度的理想之选。

In red wines it harmonises the astringent and angular notes of large tannic structures.
用于红葡萄酒，能够调和大型单宁结构的涩味和生硬感。

In white wines, thanks to the innovative production technique, it enhances retro-olfactory sensations by increasing the duration of wine perception.

用于白葡萄酒，创新型生产技术能够延长风味和口感的持续时间，使葡萄酒余味悠长。

On young liqueur wines it reduces the impact of alcohol and alleviates the solvent sensation perceived in the early stages of tasting this particular product. In this application **Arabinol Dolce** anticipates the result that is normally obtained after years of ageing.

用于年轻利口酒，能够降低酒精的影响，减轻在早期阶段品尝利口酒时溶剂般的刺激感，使利口酒拥有需经多年陈化才能获得的感官品质。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Aqueous solution of gum arabic (acacia gum) stabilized with potassium bisulfite.
用硫酸氢钾稳定的阿拉伯树胶（金合欢树胶）水溶液。





ARABINOL[®] Dolce

→ DOSAGE

用量

From 20 to 150 g/hL.
20-150 g/hL。

→ INSTRUCTION FOR USE

使用说明

Addition to ready-to-bottle wines where filterability is optimal is recommended.
No clarification should be carried out after adding **Arabinol Dolce**.

建议添加到可滤性最佳、准备装瓶的葡萄酒中。
添加Arabinol Dolce后不得进行澄清。

→ STORAGE AND PACKAGING

储存方法和包装形式

Store in a cool and dry place, away from direct sunlight and heat.
存放于低温干燥处，避免直射和高温。

20 kg net drums.
1000 kg IBC

20 kg/桶。
1000 kg/吨桶。

