STABILIZERS AND PRESERVATIVES



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ICON[®] GUM

GUM ARABIC SOLUTION, LEVOROTATORY AND FILTERABLE

COMPOSITION

Levorotatory gum arabic (E 414) 20%, sulphur dioxide (E 220) 0,4%, demineralized water as needed at 100%. **It contains sulphites.**

CHARACTERISTICS

ICON® GUM is obtained from high quality *Acacia verek*, a botanical species capable of producing an exudate that has levorotatory power.

Enologica Vason's research and development department devised an exclusive production process that respects the integrity of this protective colloid and maintains its filterability even on microporous membranes: there is no hydrolysis process, but a specific solubilization method followed by a dedicated "SMART" filtration process. The filterability is controlled, for each lot, by Enologica Vason's QC Laboratory through verification of the Filterability Index and Vmax with QFT system (*) from Ju.Cla.S. ICON® GUM behaves like a perfectly stable hydrophilic colloid, forming a quasi-protective layer around the hydrophobic colloids which, therefore, are not able to aggregate and cloud the wine; this effective stabilizing effect is ensured by the presence of a protein fraction that is able to increase the colloidal complexity of the wine, greatly improving the sensorial characteristics such as mouthfeel and softness on the palate. ICON® GUM actively supports the wine's aromatic substances. The only function of the sulfur dioxide found in the solution is to protect against oxidation and possible microbiological alterations.



APPLICATIONS

ICON® GUM performs an effective protective action against the precipitation of coloring substances, while enhancing the sensations of roundness and softness on the palate. ICON® GUM has a synergistic action with V CMC L, therefore the two products are fully compatible; facilitates and prolongs the action of metatartaric acid META V®. The addition of ICON® GUM can also take place on clear wines just before bottling, since it does not alter the filterability index of the wine, for this reason it is considered micro-filterable.

When using ICON® GUM comply with the relative legal regulations in force.



Enologica Vason S.p.A. Via Nassar, 37 | 37029 S. Pietro in Cariano (VR) - Italy | Tel. +39 045 6859017 | Fax +39 045 7725188 info@vason.com | www.vason.com

TECHNICAL DATA SHEET: 30/08/2022

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DIRECTIONS FOR USE

ICON® GUM is a ready-to-use solution. Add directly to the mass ensuring adequate homogenization; the use of ICON® GUM is recommended even before microfiltration, since the recommended dosages do not alter the filtering indexes of wines. Use ICON® GUM on protein stable wines (use of PROTEOTEST® is recommended) and after laboratory verification.

DOSAGE

From 25 to 150 g/hL in white and red wines. Warning: 100 g/hL of ICON® GUM add 4 mg/L of sulfur dioxide to the wine.

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25 kg, 300 kg and 1000 kg IBC tanks.



STORAGE

Store in a cool and dry place, protected from light. Close carefully the opened packages and use them as soon as possible.



HAZARD

Based on the current European regulations the product is classified: not hazardous (see MSDS).

BIBLIOGRAPHIC REFERENCES:

(*) *Il confezionamento asettico a freddo delle bevande: proposte per incrementarne le caratteristiche di qualità e sicurezza* - R. Ferrarini, S. Buiatti, R. Zironi



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