



# ARABINOL<sup>®</sup> HC

.....  
 Highly concentrated gum arabic  
 .....



## → TECHNICAL DESCRIPTION

**Arabinol HC** is made up by a blend of gum arabics deriving from Acacia Seyal. Acacia has always been utilized in agriculture because of its characteristic of making the surrounding soil more fertile, thanks to the presence of *Rhizobium leguminosarum* on its roots, able to fix the atmospheric N. Combining this characteristic with the application of the cultivation technique of filling up all waste matters (leaves, pods, branches, inflorescences), an increase in the quantity of N and phosphates, Mg and K, can be obtained. The presence of such compounds modifies the soil pH, increasing the concentration and solubility of salts near the plant and consequently the lymph pH as well.

Such increase gives origin to a gum arabic with a naturally higher pH and that therefore considerably increases the softening power, because of the different structure of the colloid molecules.

**Arabinol HC** is a solution of gum arabic above 33,5%, mostly composed by polysaccharides with a high molecular weight that, after hydrolysis, release arabinose, rhamnose and glucuronic acid; from a chemical point of view, it is a chain of D-galactose units ramified with D-glucuronic acid units, with l-rhamnose or l-arabinose final units. Among the characteristics of gum arabic, there has always been its function of "protection colloid" and therefore its ability, in the presence of unstable colloidal micelles (proteins, ferric phosphate, copper sulphur, tartrates, colloidal colouring matter), to be adsorbed by them and to prevent their agglomeration and the subsequent precipitation for the steric effect. This action prevents undesired precipitations above all at the cost of the colouring matter and of many other compounds present in wine.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

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

## → DOSAGE

From 20 to 85 g/hL.

## → INSTRUCTIONS FOR USE

Treat wines that are already perfectly clear and ready for consumption, or just before the final filtration.

## → STORAGE AND PACKAGING

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

- 25 kg net drums.
- 250 kg net drums.
- 1200 kg net IBC.

