

# STABIVIN® SP

Purified and filtered solution of selected arabic gum, with a very low clogging index.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934 and the International Food Chemical Codex.*

## SPECIFICATIONS

STABIVIN® SP is a gum arabic solution manufactured from highly purified gums. The specific manufacturing conditions guarantee a preparation with a very low clogging index.

## OENOLOGICAL APPLICATIONS

Due to its specific manufacturing procedure and the strict selection of the gum arabic used, STABIVIN® SP contributes to the colloidal structure of the wines.

## PHYSICAL CHARACTERISTICS

Aspect .....	Clear, light amber	Density (g/L) .....	1101 ± 2
Colour .....	Clear	Turbidity (NTU) .....	≤ 30

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

SO <sub>2</sub> (g/L) .....	2 ± 0.25	<i>E. coli</i> (/g) .....	none
Concentration of implemented Gum arabic (g/L) .....	300	<i>Salmonella</i> (/g) .....	none
<u>Analysis on dry product:</u>		Iron (ppm) .....	< 60
Humidity (%) .....	< 15	Lead (ppm) .....	< 2
Ashes (%) .....	≤ 4	Arsenic (ppm) .....	< 3
Starch + dextrin .....	none	Mercury (ppm) .....	< 1
Tannin .....	none	Cadmium (ppm) .....	< 1
Hydrolysis products :			
Mannose, xylose, galacturonic acid .....			none

## PROTOCOL FOR USE

### DOSAGE

Average dosage: 100 to 300 mL/hL.

## IMPLEMENTATION

**STABIVIN®SP** must be used on perfectly clarified wines. It can be incorporated after filtration by using an **OENODOSEUR** or a feed pump controlled by the filler.

### STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging
- Optimal date of use: 30 months.

### PACKAGING

1.1 and 5.5 kg bottles.  
22 kg jerrycan.  
132 kg barrel.  
1000L container.

