



Stabiverek

Liquid gum arabic, obtained from Acacia verek

Product description

Gum arabic (E 414) is a natural exudate from the African acacia tree, which consists of a polysaccharide (arabinogalactan II) and a protein fraction. This structure gives gum arabic two essential properties:

- A strongly hydrophilic nature that is extremely stable in an aqueous or alcoholic solution.
- A surfactant effect in respect of emulsions and hydrophobic colloidal substances.

Gum arabic's stabilising effect is based on the polysaccharide and protein complex, which affects the unstable colloids. This effect varies depending on the type of gum arabic.

Stabiverek has been produced exclusively from the sap of Acacia verek (*A. senegal*), known for its high protein fraction content and great protective effect. The product is stabilised with SO₂ and citric acid.

In wine, Stabiverek counteracts the agglomeration of unstable colloids as follows:

- Reduces colour losses in red wine
- Increases effect of metatartaric acid with regard to formation of tartar
- Prevents deposition of metals (copper/iron)

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Stabiverek is added to blank filtered wine. We do not recommend adding kieselguhr filtration, as it can cause depletion. There may possibly be problems with final filtration using membranes for colloid-rich base wines.

Recommended dosage: 50 - 100 mL/100 L

Storage

Store in a cool place away from odours.