KORDOFIX 30

GUM ARABICS

essedielle imports raw gum arabic directly from Sudan, carefully selecting the raw material with strict controls. All processing takes place on site, combining modern methodologies but in full respect of the precious raw material, so that its composition and peculiarities are not distorted. The goal is to preserve until use in wine all the characteristics and advantages that this substance, 100% natural, can bring.

Learn more about the raw material and the *essedielle* process
www.essedielleenologia.com/en/arabic-gum/

General features

Kordofix 30 is a broad-spectrum stabilizer composed of a combination of mannoproteins and Kordofan-type (*levogyra*) gum arabic, also known as *long-chain*. Kordofix 30 is characterized by higher concentration than other gum arabics. Here are some of its main characteristics and applications:

- Composition and concentration: Kordofix 30 is mainly made up of gum arabic. Its distinguishing feature is its higher concentration than other gum arabicas available on the market. This gives the product a greater ability to act as a colloidal stabilizer.
- Role as a colloidal stabilizer: Kordofix 30 plays the role of colloidal stabilizer of coloring substances in red wines. This means it prevents the coagulation and precipitation of coloring substances in wine, thus helping to keep the color intact.
- Color protection: Kordofix 30 is known for its ability to protect wine color from precipitation. This is especially important in red wines, where color is a key attribute. By ensuring color stability, Kordofix 30 helps keep wine visually appealing.

Kordofix 30 has been subjected to numerous cold tests to evaluate its effectiveness. These tests were conducted at lower temperatures than room temperature. The ΔNTU formula is used to measure changes in wine turbidity at different temperatures. A significant change in ΔNTU indicates the ability of Kordofix 30 to prevent the precipitation of coloring substances. A ΔNTU value greater than 2-6 suggests greater stability of wine coloring matter.

Composition

Aqueous solution of 28-30% purified Kordofan gum arabic stabilized with 0.3% sulfur dioxide.
It does not contain GMO vegetables.

Dosage

40-100 ml/hl to prevent precipitation of coloring substances;
80-100 ml/hl to add an important organoleptic effect.
Preliminary laboratory tests are recommended for optimal dosages.
Warning: 100 ml/hl of Kordofix 30 provides 3 mg/l of SO2.
Warning: maximum legal dosage 100 ml/hl.

Wine

essedielle srl
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info@essedielle.com | www.essedielleenologia.com

How to use

Kordofix 30 should be added to ready-made wines before bottling, including using an automatic in-line dispenser after the microfiltration system. Do not perform clarifications after addition of the product.

Packaging and storage

1 kg bottle and 25 kg canister.
Store in a cool, dry place, away from light and heat sources.

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