

STABILIZERS

LGA-20

Description

LGA-20 is a clear to pale yellow colloidal solution derived from the solubilization of gum Arabic from Acacia trees. It is hydrolyzed and sterile filtered (0.45 micron membrane filtered) through an exclusive process to ensure it will not plug bottling line membranes.

Properties

- Gum Arabic: 20%
- Sulfur Dioxide: 0.2%
- Density: 1.101 at 68°F/20°C
- pH: 3.0–5.0

Use

With an electropositive charge, **LGA-20** can be used as a colloidal protector to prevent haze formation caused by instabilities, enhance body and structure, increase roundness on the palate, stabilize color, and inhibit the formation and precipitation of tartrate crystals.

Dosage and Addition

Add directly to the wine just prior to bottling.
Up to 10 lbs/1000 gallons (100 g/hL)

Bench trials are recommended to ensure appropriate addition rates.

Storage and Shelf Life

Store in original packaging in a cool, dry environment, at a maximum temperature of 77°F (25°C). Carefully reseal the packaging in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

LGA-20 is available in 25 kg or 200 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-free

Complies with E.C. food additive specifications and Codex Oenologique International

Please refer to the SDS for safe handling requirements.