Technical Data Sheet

STABILIZERS

LGA-20

Description

LGA-20 is a white to pale yellow, clear 20% liquid gum solution derived from Acacia Seyal. The raw materials are carefully selected and the gum is solubilized using a specific exclusive process for purity and functionality. For tartaric stabilization, **LGA-20** has better stabilizing power than gums made from other species of Acacia, and the stabilization is permanent. **LGA-20** can inhibit the formation of tartrate crystals, and can also be beneficial to the winemaker as a colloidal protector to prevent haze formation, enhance body and structure, and increase roundness on the palate.

Properties

- Acacia Gum: 20%
- Sulfur Dioxide p/p: 0.10 – 0.50%
- Density: 1.1000 g/cm^3 min at 68°F/20°C
- pH: 2.70 – 3.70
- Hydrolyzed and sterile filtered to ensure it will not impact filterability. Filtration therefore does not reduce the ability to protect and stabilize the wine from colloidal precipitation, but rather improves its activity.

Use

LGA-20 can replace cold treatment in wines with low tartrate instability. For wines with medium to high instability, it is recommended to combine **LGA-20** with an addition of **ColdStab Cel** at a ratio of 2:3 (40% **LGA – 20**, 60% **Coldstab Cel**) or similar. Consult your ATPGroup sales representative for specific recommendation.

Dosage and Addition

Add up to 10 lbs/1000 gallons (100 g/hL) directly to the wine and homogenize, just prior to bottling.

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, 200 kg, or 1000 kg packaging.

Product Intended for Food and Beverage. Professional Use Only.
Contains sulfites
Non-GMO
Complies with E.C. food additive specifications and Codex Oenologique International
Please refer to the SDS for safe handling requirements.

Rev. 2.4 Updated 9/29/25