

STABILIZERS

LGA-30

Description

LGA-30 is a white to pale yellow clear 30% liquid gum solution derived from Kordofan Acacia. The raw materials are carefully selected and the gum is solubilized using a specific exclusive process for purity and functionality. The Kordofan type gum of **LGA-30** is the best Acacia Gum for color stabilization. **LGA-30** stabilizes color, and can also be used as a colloidal protector to prevent haze formation caused by instabilities, enhance body and structure, increase roundness on the palate, and may inhibit the formation and precipitation of tartrate crystals in wines of very low instability.

Properties

- Acacia Gum: 30%
- Sulfur Dioxide: 0.5%
- Density: 1.138 at 68°F/20°C
- pH: 4.0 +/- 0.2
- Twice sterile-filtered through an exclusive process to ensure it will not plug bottling line membranes.

Use

LGA-30 is recommended to improve color stability, and can have a positive effect on tartrate stability. It can be used synergistically with **ColdStab Cel** to achieve wine stability at a dosage of 30 – 50% LGA-30 and 70 – 50% **Coldstab Cel**. Consult your ATP 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-30 is available in 25 kg, 200 kg, or 1100 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