



# ICON® STAB

STABILISING PRODUCT IN SOLUTION, READY FOR USE,  
BASED ON LEVOROTATORY GUM ARABIC AND POTASSIUM  
POLYASPARTATE



## COMPOSITION

Gum arabic (E 414) 10%, Potassium Polyaspartate A-5D K/SD (E456) 5%, Sulphur dioxide 0.4%, deionised water q.s. at 100%. **Contains sulphites**



## CHARACTERISTICS

The choice of these two fine macromolecules and their specific balance in solution, contribute to the original formulation of ICON® STAB – a specific product designed to contribute to the tartaric and colloidal stabilisation of wines and simultaneously contribute to the sensorial harmony on the palate.

The gum arabic in ICON® STAB is obtained from selected raw materials, originating from Acacia verek. Its preparation does not involve the use of chemical or enzymatic treatments in the purification phase. It is a complex polysaccharide, with high molecular weight and significant stabilising power against colloidal precipitations.

The particular potassium polyaspartate selected for this unique product is one of the most effective stabilisers against potassium tartaric precipitations. Unlike metatartaric acid, it does not break down with temperature; therefore, in a stable colloidal system, it does not lose effectiveness over time.

In general, it is noted that sometimes, potassium polyaspartate can interact with colour if used in red wines. Therefore ICON® STAB has been designed to act as a protective colloid also on these possible induced colour instabilities, as well as, of course, for tartaric stability.



## USES

ICON® STAB is used in oenology in white, rosé and sparkling wines as a protective colloid, and thus prevents both the tartaric precipitations of the potassium and of the colouring matter. Its natural application is that of an alternative to or in synergy with cold tartaric stabilisation.

It generally avoids colloidal precipitations, thereby improving the sensation of roundness and softness on the palate.

The addition of ICON® STAB must preferably apply to clear wines, stable from a protein and colloidal aspect, even just before bottling. In this method of use, it is noted that it does not alter the filterability indices of the starter wine.

Acting as a protective colloid, ICON® STAB can interact with the protein substances and therefore, the dosage in wines which have achieved protein stability is recommended (PROTEOTEST® is recommended for an appropriate evaluation of this parameter).

**To use ICON® STAB, comply with the laws in force on the matter.**



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## DIRECTIONS FOR USE

The product must be added directly to colloidal- and protein-stable wine by an amount of at least twice its volume; it must then be added to the total mass of the wine, mixing it carefully.

It has been noted that ICON® STAB does not alter the filterability indices of wines. Therefore, it is possible and interesting to follow the colloidal interactions described and perhaps perform this test on wine, pre- and post-dosage.



## DOSES

From 40 to 200 mL/hL with prior evaluation in the laboratory of tartaric stability. Note that 200 mL/hL of ICON® STAB provide about 10 g/hL of Potassium Polyaspartate, 8 mg/L of SO<sub>2</sub>.



## PACKAGING

5 kg and 25 kg canisters and 1000 kg IBC.



## STORAGE

Store in a cool and dry place. Accurately close the canisters again after opening.



## HAZARD

According to European legislation in force, the preparation is classified as non-hazardous.

Produced and marketed under licence on European patent no. EP 2694637, granted by Esseco s.r.l. with a contract dated 13 February 2017 and acknowledged by the Court of Milan with Law dated 15 September 2020