

STABICELL 100

CARBOXYMETHYLCELLULOSE IMMEDIATELY SOLUBLE WITH HIGH STABILIZING CAPACITY

CHARACTERISTICS

STABICELL 100 is a special cellulose polymer (Title: 99,5% on dry), it is soluble, negatively charged and has a high complexing power towards potassium. Carboxymethylcellulose is commonly used as a food additive (E466) to act as a thickener and stabilizer of emulsions.

PROPERTIES

With a unique technology, **STABICELL 100** undergoes a chemical treatment to improve its performance in the wine, in particular :

- Does not worsen the index of filterability of the wine
- It has very high complexing power towards potassium
- Keeps colloidal stability of the pH typical of wine (average values are pH 3,00 – 4,00)

The process also helps to sell the product in an immediately soluble form in wine, when CMC with any other wine making its not possible to use directly. Thus in addition to a strong decrease in the cost of management will cancel the supply of water in the wine and the loss of time.

APPLICATIONS

STABICELL 100 is added:

- For sparkling wine: during tirage or disgorging in the dosage (beforehand diluted in the wine and introduced into the dosage the day before the operation);
- For white wines: before bottling, that are protein stable. **STABICELL 100** may be added before final filtration. Homogenization is essential in order to avoid fouling and to obtain the best possible protection.
- For rosé or red wines: before bottling. It's necessary to check before that this addition has no effect on wine color.
- **STABICELL 100 can react with wines containing Lysozyme**

DOSAGE

From 30 à 100 ppm

Prior trials with cold stabilization allowed to determine the maximum application rate.

STORAGE

Store unopened original package away from light and frost in a dry, cool and odorless area.

PACKING

Bag in aluminum of 1 kg, bag of 20 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX