






STABILIZING AGENTS

ENARTISSTAB CELLOGUM L

Cellulose gum-based tartrate stabilizing agent

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|  | <p>COMPOSITION Aqueous solution composed of 5% E466 sodium carboxymethyl cellulose (CMC) and 0.3% ± 0.15% E220 sulfur dioxide.</p> |
|  | <p>GENERAL CHARACTERISTICS EnartisStab Cellogum L is an aqueous solution containing sodium carboxymethyl cellulose with low viscosity and high substitution degree. It is formulated for enological use and conforms to the International Enological Codex. To be used during wine processing to inhibit the formation and growth of potassium bitartrate crystals which could precipitate after bottling. CMC is a stable product that does not hydrolyze under normal wine storage conditions. For this reason, EnartisStab Cellogum L has a long-lasting effect and can reduce, and in some cases, completely eliminate the use of stabilization treatments such as cold stabilization and electrodiolysis. This significantly reduces energy costs and processing times. The liquid form allows for easy and immediate application of carboxymethyl cellulose and can be used in wineries that do not have access to hot water. It also avoids the long and laborious preparation needed for powdered products. The carboxymethyl cellulose (CMC) component of EnartisStab Cellogum L does not have any negative effects on wine sensory qualities, is non-allergenic and GMO free.</p> |
|  | <p>APPLICATIONS Tartrate stabilization of white, rosé, sparkling and carbonated wines.</p> |
|  | <p>DOSAGE 100-400 mL/hL (3.8-15.2 L/1,000 gal). Maximum dosage permitted in the EU</p> |
|  | <p>INSTRUCTIONS FOR USE</p> <p>Addition to wine Dilute EnartisStab Cellogum L in at least 3-4 times its volume of wine. Stir well to assure perfect homogenization of EnartisStab Cellogum L in wine. Caution: Poor homogenization can cause stability and filtration problems.</p> <p>When and How to Treat Wine Sparkling and carbonated wines:</p> <ul style="list-style-type: none"> ▪ Use EnartisStab Cellogum L in base wine that has already been clarified and is ready for <i>tirage</i>. ▪ Add homogenously before other riddling aids. EnartisStab Cellogum L use during <i>tirage</i> does not cause any clarification problems during <i>remuage</i>. <p>Still white and rosé wines: EnartisStab Cellogum L must be added to clarified, perfectly clear (turbidity < 1 NTU), not too cold (temperature > 12°C or 53.6°F) and protein stable wine and, in the case of rosé wines, without unstable color, that is ready for bottling.</p> <p>CMC reacts strongly with proteins, particularly with lysozyme, consequently causing turbidity and precipitate formation. Before using EnartisStab Cellogum L it is essential for wine to:</p> <ul style="list-style-type: none"> ▪ be protein stable ▪ not contain residual fining proteins ▪ not contain lysozyme |

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

- not be treated with lysozyme later.

Due to charge affinity, CMC reacts with the unstable color matter and causes it to precipitate. In rosé wines, it is recommended to perform preventive laboratory tests before adding EnartisStab Cellogum L. The use of Maxigum gum Arabic in combination with EnartisStab Cellogum L helps to prevent color precipitation.

EnartisStab Cellogum L can be added to wine at least 24-48 hours before bottling. Shorter time intervals between product application and bottling could lead to slower filtration and potential filter clogging. In any case, checking the filtration index before bottling is advised and, at higher dosages, it is advised to add EnartisStab Cellogum L after microfiltration using an automatic dosage device (consult Enartis Technical Service).

It is also advised to consult the membrane supplier before filtering wines treated with EnartisStab Cellogum L with a cross-flow filter.

Due to the reasons described above, to correctly apply Cellogum L, it is recommended to carry out trials in the laboratory with increasing doses of the product and assess the impact on tartaric stability, colloidal stability and filterability of wine (cold test, Minicontact test, protein stability test, filterability index, etc.).

No negative interactions have been found between EnartisStab Cellogum L and other enological adjuvants such as metatartaric acid, tannins or gum Arabic.

For more precise tuning of the colloidal stabilization process, it is recommended to consult technical service at Enartis.



PACKAGING AND STORAGE CONDITIONS

20 kg, 200 kg, 1000 kg

Unopened: store away from direct sunlight in a cool, dry and ventilated area, above 10°C (50°F).
Opened package: carefully reseal and store as listed above.



COMPLIANCE

The product is in compliance with the following specifications:

Reg. (EU) N.231/2012

Codex Œnologique International

Product approved for winemaking in accordance with:

Reg. (EU) N. 2019/934 and subsequent amendments.

Product approved for winemaking by the TTB under 27 CFR § 24.250

21 CFR 182.1745 – Authorized by the TTB to stabilize wine by preventing tartrate precipitation. The amount used must not exceed 0.8% of the wine.

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