






STABILIZING AGENTS

# ENARTISSTAB CELLOGUM L

Cellulose gum-based tartrate stabilizing agent

	<p><b>COMPOSITION</b> Aqueous solution composed of 5% E466 sodium carboxymethyl cellulose (CMC) and 0.3% ± 0.15% E220 sulfur dioxide.</p>
	<p><b>GENERAL CHARACTERISTICS</b> 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 physical stabilization treatments such as cold stabilization and electro dialysis. This significantly reduces energy costs and processing times. The liquid form allows for an 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 is GMO free.</p>
	<p><b>APPLICATIONS</b> Tartrate stabilization of still and sparkling white wines.</p>
	<p><b>DOSAGE</b> From 100 to 200 mL/hL (maximum dosage permitted in the EU)  Maximum dosage permitted by the OIV: 400 mL/hL</p>
	<p><b>INSTRUCTIONS FOR USE</b> <b>Addition to wine</b></p> <ol style="list-style-type: none"> <li>1. Dilute EnartisStab Cellogum L in at least 3-4 times its volume of wine (for example, add 1 liter of EnartisStab Cellogum L to 3-4 liters of wine).</li> <li>2. Stir well to assure perfect homogenization of EnartisStab Cellogum L in wine.</li> <li>3. Let sit for at least 2-3 hours.</li> <li>4. Mix the EnartisStab Cellogum L and wine solution and add to wine to be treated, if possible using a Venturi system and being careful to homogenize well throughout wine.</li> </ol> <p>WARNING: Inadequate product homogenization can cause filtration problems.</p> <p><b>When and how to treat wines</b> <b>Sparkling wines</b> At <i>tirage</i>: Use EnartisStab Cellogum L in base wine that has already been clarified and is ready for <i>tirage</i>. Add homogeneously before other riddling aids. EnartisStab Cellogum L use during "<i>tirage</i>" does not cause any clarification problems during "<i>remuage</i>".</p> <p><b>Still white wines</b> EnartisStab Cellogum L must be added to clarified, perfectly clear (turbidity &lt; 1 NTU), not too cold (temperature &gt; 12°C or 53.6°F) and protein stable wine that is ready for bottling. 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>

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- be protein stable
- not contain residual fining proteins
- not contain lysozyme
- not be treated with lysozyme later.

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.

**WARNING:** Do not cross-filter wines with Cellogum L added.

Determining the right EnartisStab Cellogum L dosage by first conducting laboratory trials with increasing product dosages and consequent protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability, heat test etc.) is advised.

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

For a more detailed protocol of use of Cellogum L, please refer to Enartis technical assistance.



**PACKAGING AND STORAGE CONDITIONS**

1 L, 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:

Codex Œnologique International

Reg. (EU) N.231/2012

Product approved for winemaking in accordance with:

Reg. (EU) N. 2019/934

Product approved for winemaking by the TTB.

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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