






STABILIZING AGENTS

ENARTISSTAB CELLOGUM LV20

Cellulose gum-based tartrate stabilizing agent

	<p>COMPOSITION Aqueous solution composed of 20% E466 carboxymethyl cellulose (CMC) and about 0.3%± 0.15% E220 sulfur dioxide.</p>
	<p>GENERAL CHARACTERISTICS EnartisStab Cellogum LV20 is an aqueous solution containing sodium carboxymethyl cellulose (CMC) with low viscosity and a high substitution degree. It is formulated for enological use. 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 LV20 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 long and laborious preparation needed for powdered products. Because of its low viscosity, EnartisStab Cellogum LV20 has a low impact on wine filterability and this makes it the ideal solution to be used when CMC is added before microfiltration. The carboxymethyl cellulose component of EnartisStab Cellogum LV20 does not have any negative impacts on wine sensory qualities, does not contain animal products and is GMO free.</p>
	<p>APPLICATIONS Tartrate stabilization of still and sparkling wines.</p>
	<p>DOSAGE 25 -50 mL/hL mL/hL (maximum dosage permitted in the EU).</p>
	<p>INSTRUCTIONS FOR USE Addition to wine</p> <ol style="list-style-type: none"> 1. Dilute EnartisStab Cellogum LV20 in at least 3-4 times its volume of wine (for example, add 1 liter of EnartisStab Cellogum LV20 to 3-4 liters of wine). 2. Stir well to assure a perfect homogenization of EnartisStab Cellogum LV20 in wine. 3. Mix the EnartisStab Cellogum LV20 and wine solution and add to wine to be treated, if possible using a Venturi system and being careful to homogenize well throughout wine. <p>When and how to treat wines</p> <p>Sparkling wines At tirage: use EnartisStab Cellogum LV20 in base wine already clarified and ready for tirage. Add homogeneously before the other riddling aids. EnartisStab Cellogum LV20 use during tirage does not cause any clarification problems during remuage.</p> <p>Still white wines EnartisStab Cellogum LV20 must be added to clarified, perfectly clear (turbidity < 1 NTU), not very cold (temperature > 12°C or 53.6°F) and protein stable wine that is ready for bottling. CMC reacts strongly with proteins, in particular with lysozyme, consequently causing turbidity and precipitate formation. Before using EnartisStab Cellogum LV20 it is essential for the wine to:</p>

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

EnartisStab Cellogum LV20 can be added to wine at least 24 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 EnartisStab Cellogum LV20 added.

For the above-described applications, determine the right EnartisStab Cellogum LV20 dosage by first conducting laboratory trials with increasing dosages and consequent protein and colloid stability evaluations with commonly used methods (cold test, conductivity, heat test etc.).

No negative interactions between EnartisStab Cellogum LV20 and other enological coadjuncts such as metatartaric acid, tannins and gum Arabic have been observed.

For a more detailed protocol of use of EnartisStab Cellogum LV20, please refer to Enartis technical assistance.

PACKAGING AND STORAGE CONDITIONS

25 kg, 200 kg, 1000 kg



Sealed package: keep in a cool, dry and well-ventilated area.

Opened package: carefully reseal package and keep as indicated 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. (CE) N. 606/2009

Reg. (EU) N. 2019/934 (applied from 7 December 2019)

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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