








STABILIZING AGENTS

ENARTISSTAB CELLOGUM MIX

Adjuvant for tartrate stabilization

	<p>COMPOSITION Mixture of (E414) gum Arabic, (E466) carboxymethyl cellulose, (E220) sulfur dioxide, de-ionized water.</p>
	<p>GENERAL CHARACTERISTICS EnartisStab Cellogum Mix is a solution composed of carboxymethyl cellulose with a high level of substitution and low viscosity and gum Arabic with a high molecular weight. When used in white wines, it will inhibit the growth and formation of bitartrate crystals in the bottle. The components of EnartisStab Cellogum Mix were selected to obtain a product that is effective, easy to use and has little effect on the filterability index of wine:</p> <ul style="list-style-type: none"> Carboxymethyl cellulose is highly soluble, which facilitates its integration into the colloidal system of wine without causing an excessive increase in the filterability index. Gum Arabic with a high degree of hydrolysis has a stabilizing action on tartrates complementary to that of CMC and also increases the filterability of the solution. <p>Due to these characteristics, Cellogum Mix can be added to wine just a few hours prior to microfiltration. The carboxymethyl cellulose and gum Arabic in EnartisStab Cellogum Mix are non-allergenic and not derived from Genetically Modified Organisms (non-GMO).</p> <p>APPLICATION</p> <ul style="list-style-type: none"> Tartrate stabilization of white wines, particularly for wines where the addition will be made prior to microfiltration. Stabilization of sparkling wines produced either with classic or Charmat methods.
	<p>APPLICATIONS Tartrate stabilization of still and sparkling wines.</p>
	<p>DOSAGE 20 – 100 mL/hL (maximum legal dose in the UE).</p> <p>Maximum dosage permitted by the OIV: 200 mL/hL 100 mL/hL imparts 3 mg/L of SO₂.</p>
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Dilute EnartisStab Cellogum Mix in 5 times its volume of wine. Mix well and let stand for 1 hour. Add the solution of EnartisStab Cellogum Mix and wine slowly and evenly to the remaining wine, preferably with a Venturi tube. <p>Add only to wine that is clear, protein stable, and ready for bottling. For addition before microfiltration, add at least 24 hours before bottling. Time laps between the addition of the product and the beginning of bottling depends on wine temperature and cleanliness and on the method of addition into the wine. If wine is not clear enough or too cold, it is necessary to wait longer for wine filterability index to return to normal values. Shorter time intervals may cause a reduction in filterability. It is recommended to test filterability prior to bottling. EnartisStab Cellogum Mix can be added after microfiltration through an inline dosing unit (please consult Enartis Technical Service).</p> <p>Warning:</p> <ul style="list-style-type: none"> The effectiveness of EnartisStab Cellogum Mix varies depending on the instability of the wine. This product may have a small impact on the filterability index of wine. If added to a protein unstable wine, CMC may react causing haziness.

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.

	<ul style="list-style-type: none"> Do not crossflow wine once this product has been added. <p>Due to the reasons described above, in order to correctly apply Cellogum Mix, 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.).</p> <p>No negative interactions have been found between EnartisStab Cellogum Mix and other enological adjuvants such as metatartaric acid, tannins or gum Arabic.</p> <p>For more precise tuning of the process of colloidal stabilization, it is recommended to consult technical service at Enartis.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>20 kg, 200 kg</p> <p>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.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex Œnologique International Reg. (EU) N.231/2012</p> <p>Product approved for winemaking in accordance with: Reg. (EU) N. 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: The amount of pure Arabic Gum shall not exceed 16 lbs/1,000 gallons (240 g/hL of wine). The amount of Carboxymethyl Cellulose used must not exceed 0.8% of the wine.</p>

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