






STABILIZING AGENTS

ENARTISSTAB CELLOGUM MIX

Adjuvant for tartrate stabilization

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|  | <p>COMPOSITION Mixture of (E414) gum Arabic, (E466) carboxymethyl cellulose, (E220) sulfur dioxide (approx. 0.3%), 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 low molecular weight. When used in white and rosé 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 effect on tartrates complementary to that of CMC as well as 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>APPLICATIONS</p> <ul style="list-style-type: none"> Tartrate stabilization of white and rosé wines, particularly for wines where the addition will be made prior to microfiltration. Stabilization of sparkling wines produced with either classic or Charmat methods. |
|  | <p>DOSAGE 20 – 200 mL/hL (maximum legal dose in the UE). 100 mL/hL imparts 3 mg/L of SO₂.</p> |
|  | <p>INSTRUCTIONS FOR USE Dilute EnartisStab Cellogum Mix in 5 times its volume of wine. Stir well to assure homogenization of EnartisStab Cellogum Mix in wine. Caution: Inadequate wine homogenization can cause stability and filtration problems.</p> <p>When and how to treat wines Sparkling and carbonated wines:</p> <ul style="list-style-type: none"> Add EnartisStab Cellogum Mix to base wine that has already been clarified and is ready for <i>tirage</i>. Wait at least one day before adding other <i>tirage</i> aids. EnartisStab Cellogum Mix use during <i>tirage</i> does not cause any clarification problems during <i>remuage</i>. <p>Still white and rosé wines: EnartisStab Cellogum Mix 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 Mix, it is essential for wine to:</p> <ul style="list-style-type: none"> be protein stable not contain residual fining proteins not contain lysozyme |

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- not be treated with lysozyme later.

EnartisStab Cellogum Mix has a limited impact on the filterability of wine, however, it is recommended to evaluate the filterability index before bottling. If necessary, EnartisStab Cellogum Mix can be added after microfiltration using an automatic dosing device (consult Enartis technical services). It is also advisable to consult the membrane supplier before cross-filtering wines treated with EnartisStab Cellogum Mix.

Due to the reasons described above, 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.).

No negative interactions have been found between EnartisStab Cellogum Mix 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

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 and subsequent amendments.

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

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.

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