



# ENARTIS STAB MEGA

## COLLOID STABILIZATION OF RED WINES

### COMPOSITION:

Preparation of E414 Gum Arabic Verek, E466 sodium carboxymethyl cellulose, mannoproteins, E220 sulphur dioxide (0.3% ± 0.1%), and de-ionized water.

### GENERAL CHARACTERISTICS:

Appearance: slightly opaque solution, yellowish, with slight sulphur dioxide odour. **Enartis Stab Mega** is an aqueous solution containing carboxymethyl cellulose (CMC) that has a low viscosity and high degree of substitution, Gum Arabic Verek with a high molecular weight and mannoproteins.

The components of **Enartis Stab Mega** were chosen to obtain a product effective in ensuring complete colloidal stability for red wine ready for bottling:

- carboxymethyl cellulose inhibits the formation and growth of potassium bitartrate crystals and thus prevents precipitation in the bottle.
- Gum Arabic Verek with high molecular weight prevents the precipitation of colour and colloids in the bottle.
- Special mannoproteins rich in negative charge complement the activities of the other two components, acting as a stabilizer.

Carboxymethyl cellulose, Gum Arabic and the mannoproteins that make up **Enartis Stab Mega** are not considered allergens and are not derived from Genetically Modified Organisms.

### APPLICATION:

Tartrate and colour stability of rosé and red wines.

### DOSAGE:

100 – 150 mL/hL (maximum dose allowed in the UE).  
100 mL/hL adds about 3 mg/L of SO<sub>2</sub>.

### INSTRUCTIONS FOR USE:

**Attention: Enartis Stab Mega** must be used only in wines that are protein and colour stable, perfectly clear, ready for bottling and with temperature higher than 10°C (50°F).

#### **Application with in-line dosing pump after microfiltration** (recommended)

Use the product as it is and add it to the wine by using an in-line dosing pump suitable for dosing high viscosity solutions.

#### **Application before microfiltration**

- Dilute **Enartis Stab Mega** in 5-10 times its volume of wine.
- Mix well until dissolved and let stand for 1 hour.
- Mix the solution and add it to wine slowly and evenly, preferably using a Venturi tube.
- Add to wine at least 24 hours before bottling. Time interval between the addition of **Enartis Stab Mega** and the beginning of bottling depends on wine temperature and cleanliness and on the method of addition of the product into wine. If wine is not clear enough, too cold or if product addition is too fast, it is necessary to wait longer before wine filterability index goes back to normal values. Shorter time intervals may cause a reduction in filterability. It is recommended to test filterability prior to bottling.



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## Warnings:

- Before using **Enartis Stab Mega** both for lab trials or industrial application, shake the can in order to get an homogeneous solution of CMC, Gum and mannoprotein.
- The stabilizing effectiveness of **Enartis Stab Mega** varies depending on the wine; trials recommended.
- This product may have an impact on the filterability of wine if added prior to microfiltration.
- If the wine is not perfectly protein and colour stable, the addition of CMC could result in an increased colloidal instability.
- Do not cross flow wines containing this product.

Due to the reasons described above, to use **Enartis Stab Mega** correctly, it is recommended to carry out laboratory trials with increasing doses and to assess the impact on tartaric stability, colloidal stability and filterability of wine (conductivity, cold hold, colour stability, heat stability, filterability index, etc.).

No negative interactions between **Enartis Stab Mega** and other oenological adjuvants such as metatartaric acid, tannins and Gum Arabic have been found.

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

## PACKAGING AND STORAGE

Containers of 10 kg and 25 kg

Sealed package: store from direct sunlight in a cool, dry and ventilated area, at a temperature above 10°C (50°F).

Opened package: carefully reseal and store as listed above.

Product for oenological use, as stated in:

Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit:

The amount of pure Arabic Gum shall not exceed 16 lbs/1000 gallons (240 g/hL of wine).

The amount of Carboxymethyl Cellulose used must not exceed 0.8% of the wine.