

# COLLOIDAL STABILIZATION

*Colloidal stabilization is essential to avoid the presence of cloudiness or sediment in wine after bottling. Perfect homogenization between the stabilizing colloid and the wine is the key to preserving the quality of the wine until it is consumed. To ensure proper dosing, ENARTIS ENGINEERING has developed a dosing system which is integrated into the bottling line, resulting in a continuous, safe and precise process.*

## ENARTIS ENGINEERING COLLOIDAL DOSING SYSTEM

Customized system for precise dosing of stabilizers such as gum Arabic, CMC and KPA.

### EE CDS01

Specifically designed for maximum precision and control when dosing colloidal stabilizing agents.

#### Main features:

- o Developed in accordance with the hygiene requirements of the food industry.
- o Guarantees microbiological safety during dosing through automated cleaning and contamination prevention.
- o Maximum safety and precision dosing. The dosage is regulated by additive flow meters performing a dosage check and self-regulation in real-time.
- o Easy-to-use with its intuitive interface.
- o Double coordination with the bottling service.
- o Prevention of human error.
- o Large data storage capacity, which is easily exportable.
- o Remote connection via modem and/or SIM card.



- MAXIMUM PRECISION WITH SELF-REGULATION
- DATA MANAGEMENT
- REDUCES HUMAN ERROR
- GUARANTEED WINE STABILIZATION

GUM ARABIC



ZENITH (KPA)



**enartis**

Inspiring innovation.

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