

CARBOX STAB 21

CMC- carboxymethylcellulose

DESCRIPTION

CARBOX STAB 21 is a soluble cellulosic polymer negatively charged with high complexing power toward potassium. The carboxymethylcellulose is commonly used as a food additive (E 466) with functions of thickener and emulsion stabilizer. With a unique technology in the field, CARBOX STAB 21, suffers a chemical treatment to improve its performance in wine and in particular:

- Preserves the filterability index of wines;
- possesses a very strong power stabilizer against the potassium. The process of developing also allows the marketing of the product already in concentrated solution to 10% when other CMC non-specific for wine does not reach more than 3-5%. In this way, in addition to a sharp decrease in operating costs, it significantly reduces the supply of water in the wine

COMPOSITION AND PRESENTATION

Solution of E466 (carboxymethylcellulose) to 10%, E220 (anidridesulfur) and demineralized water. The appearance is a clear, colorless, with a smell of sulfur dioxide. CARBOX STAB 21 is an aqueous solution based on sodium carboxymethylcellulose, low viscosity and high degree of substitution, specific for wine application and conforming with the Codex Enologique International.

ENOLOGICAL PERFORMANCE

Tartaric stabilization of still and sparkling wines.

DOSES AND METHOD OF USE

From 20 to 80 gr/hl (maximum dose legally permitted in the EU). It's very important:

- calculate the amount of CARBOX STAB 21 required for the total volume to be treated according to laboratory tests, to identify the optimal dosage;
- add the entire dose to the aliquot of wine equal to 10% of the total volume to be treated;
- Put in replacement the treated wine treated, in order to ensure the homogeneous distribution of the product within the mass.
- Add the aliquot treated with STAB CARBOX 21 the rest of the wine and put in replacement the whole mass to obtain a perfect distribution of the product.

Rev. 2 – 05.03.2020

The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.

CARBOX STAB 21 is used in the base wine already clarified and ready for triage. For white stationary wines CARBOX STAB 21 must be used on wine already clarified, perfectly clear, stable and ready for bottling. The legal limit of use is 100 ppm (10 g/hl), to be dosed on wines slightly unstable or medium unstable before filtration prior to bottling. The particular chemical structure of the CARBOX STAB 21 does not cause turbidity, nor significant slowdowns in filtration.

PACKAGING AND STORAGE

Buckets of 25 kg.

Store in a neutral place.

Keep from freezing.



**CARBOX
STAB 21**