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Celstab

Product Information Sheet

Cellulose gum solution (CMC/ E466) (OIV resolution 366/2009).

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Enology.
In compliance with the regulation (EC) n° 606/2009 and the Food Chemical Codex.*

SPECIFICATIONS

CELSTAB® is a highly purified vegetal-origin cellulose polymer, with a low degree of polymerization and viscosity. Its liquid (100 g/L) formula makes it easy to incorporate into wine.

APPLICATIONS AND OENOLOGICAL PROPERTIES

CELSTAB® is intended for wine stabilization in relation to potassium bitartrate crystallization.

Its action results in an inhibition of microcrystal nucleation and growth phases (via disorganization of the surface of the crystal, which arrests crystal formation).

PROTOCOL FOR USE

DOSAGE

Recommended dosage: 100 mL/hL (maximum legal dosage: 100 mg/L); 3.8 mL/gal

In the case of usage on red or rosé wines, there is a strong risk of CELSTAB® interaction with coloring matter that can lead to the formation of haze and/or a precipitate.

Recommendation for wines with high potassium bitartrate instability:

- Prior laboratory testing to check dosage.
- Stability testing to validate the efficiency of the treatment.

IMPLEMENTATION

- Dilute CELSTAB® in twice its volume of wine.
- For still wines, incorporation should be carried out before the final filtration using a dosage pump or an OEnodoseur on wines that are bottle ready (protein stable and clarified). Ensure good homogenization.
- It is recommended to carry out incorporation 48 hours minimum before filtration.

- For Sparkling wines, incorporation should be carried out at tirage only (lower risk of stacking) or during disgorging (in that case it is necessary to filter the CELSTAB® solution) in the expedition liqueur.

OENOLOGICAL CONDITIONS

- Proteins:
 - Use CELSTAB® on protein-stable wines (in the case of late tannin addition, it is recommended to perform a protein stability test again). Protein stabilization is conducted with bentonite.
 - CELSTAB® forms a haze in wines treated with Lysozyme.
- Possible interaction with coloring matter of some rosé and red wines.
- Regulation: contains sulphites. For the EU, the use of sulphites can require a specific labelling. Concerning the other countries, please check the legislation in force.

STORAGE

- Store in original sealed packages, in a cool dry place (of the floor) in an odor-free environment.
- Optimal date of use: 2 years after packing date (not open bag).
- Once opened, the bag should be used as quickly as possible.

IMPORTANT

Given that usage conditions are not within our control, LAFFORT® (nor Presque Isle Wine Cellars) cannot be held responsible in the case of treatment failure and the appearance of tartaric acid salt crystals. ISO 9001 HACCP

PHYSICAL CHARACTERISTICS

Aspectliquid
Coloryellow pale

CHEMICAL ANALYSIS

pH (1%).....3,8 ± 0,2
Degree of substitution0,6 - 0,9
Free glycolate.....< 0,4%
Sodium< 12,4%
Sodium chloride.....< 0,5%
SO₂.....3 g/L ± 0,5
Lead.....< 2 ppm
Cadmium.....< 1 ppm
Mercury.....< 1 ppm
Arsenic.....< 3 ppm