

CELSTAB®

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 œnology. 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 polymerisation and viscosity. Its liquid (100 g/L) formula makes it easy to incorporate into wine.

APPLICATIONS AND œNOLOGICAL PROPERTIES

CELSTAB® is intended for wine stabilisation in relation to potassium bitartrate crystallisation.

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

PHYSICAL CHARACTERISTICS

Aspect liquid

Colour yellow pale

CHEMICAL ANALYSIS

pH (1%)..... 3,8 ± 0,2

Degree of substitution 0,6 - 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

PROTOCOL FOR USE

DOSAGE

Recommended dosage: 100 mL/hL (maximum legal dosage: 100 mg/L).

In the case of usage on red or rosé wines, there is a strong risk of CELSTAB® interaction with colouring 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.



LAFFORT

l'œnologie par nature

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 Œnodoseur** on wines that are bottle ready (protein stable and clarified). **Ensure** good homogenisation. **It is recommended to carry out incorporation 48 hours minimum before filtration.**
- It can also be incorporated after filtration by using an **OENODOSEUR** or a feed pump controlled by the filler.
- **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.

ŒNOLOGICAL 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).
 - **CELSTAB®** forms a haze in wines treated with Lysozyme.
- **Possible interaction with colouring 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 odour-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.

PACKAGING

- 1,05 kg - 5,25 kg canister
- 21 kg jerrican.
- 1050 kg container.

IMPORTANT

Given that usage conditions are not within our control, LAFFORT® cannot be held responsible in the case of treatment failure and the appearance of tartaric acid salt crystals.

