

CELSTAB™ KP

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 Oenology.
In accordance with the current EU regulation n° 2019/934 and the Food Chemical Codex.*

SPECIFICATIONS

CELSTAB™ KP 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.

OENOLOGICAL APPLICATIONS

CELSTAB™ KP 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 pale yellow

CHEMICAL ANALYSIS

SO ₂ (g/L)	3 ± 0.5	Sodium chloride (%)	< 0.5
pH	3.5 ± 0.3	Lead (ppm)	< 2
Degree of substitution	0.6 - 0.95	Arsenic (ppm)	< 3
Free glycolate (%)	< 0.4	Mercury (ppm)	< 1
Sodium (%)	< 12.4	Cadmium (ppm)	< 1

PROTOCOL FOR USE

DOSAGE

Recommended dosage: 50 to 100 mL/hL (500 to 1000 ppm).

For wine production in the EU: maximum legal dose for white, rosé and sparkling wine: 200 mL/hL (2000 ppm).
(200 mg/L = 200 ppm).

Recommendation for wines with high potassium bitartrate instability:

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



LAFFORT

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IMPLEMENTATION

- Dilute **CELSTAB™ KP** 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 homogenisation. It is recommended to carry out incorporation 12 - 24 hours minimum before filtration.**
- It can also be incorporated after filtration by using an **OENODOSEUR** or a feed/dosing pump controlled by the filler.
- For **sparkling wines**, incorporation should be carried out **at tirage only** (lower risk of gushing).

OENOLOGICAL CONDITIONS

- **Proteins:**
 - CMC should only be used on wines that are stable with respect to protein precipitation (if tannins are added after the initial protein stabilisation, it is recommended to perform a further protein stability test).
 - Pre-treat wines with bentonite (**MICROCOL™ ALPHA**) to remove proteins (including heat-stable proteins) that could cause a reaction leads to haze.
 - CMC forms a haze in wines treated with Lysozyme.
- **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 RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use: 2 years.

PACKAGING

10.5 kg jerrican.

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.

