

CELFIT-S

STABILIZER

CELFIT-S is an aqueous solution of Carboxymethylcellulose (CMC) at 5% (E 466) and sulfur dioxide at 0,3% (E220).

ORGANOLEPTIC FEATURES

APPEARANCE liquid

COLOUR colourless

SCENT slightly sulfurous

APPLICATIONS

Tartrate stabilization of white, rosé, sparkling and carbonated wines.

To be used during wine processing to inhibit the formation and growth of potassium bitartrate crystals which could precipitate after bottling.

PHYSICOCHEMICAL FEATURES

DENSITY (20° C) 1,021 – 1,029

pH (20° C) 3,5 – 5,0

CLOUDINESS (NTU) <15

PACKAGE

25kg drums.

1000kg IBC

CONSERVATION

Unopened: store away from direct sunlight in a cool, dry and ventilated area, above 10°C (50°F).

Opened package: carefully reseal and store as listed above.

i The product is in compliance with the following specifications: Reg. (EU) N.231/2012 Codex Œnologique International and pproved for winemaking in accordance with: Reg. (EU) N. 2019/934 and subsequent amendments.

i The carboxymethyl cellulose (CMC) component of CELFIT-S does not have any negative effects on wine sensory qualities, is non-allergenic and GMO free.

i The amount used must not exceed 0.8% of the wine.

i This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

100-400 mL/HL
MAXIMUM DOSAGE PERMITTED IN THE EU

PROCEDURE

Addition to wine:

1. Dilute CELFIT-S in at least 3-4 times its volume of wine;
2. Stir well to assure perfect homogenization of CELFIT-S in wine;
3. Let it rest for at least 2 – 3 hours;
4. Add the resulting solution to the total volume with a Venturi tube or a dosing pump. Then reassemble the total volume for perfect distribution of the product.

i ATTENTION: Poor homogenization can cause stability and filtration problems.

i Due to the reasons described above, to correctly apply CELFIT-S, it is recommended to carry out trials in the laboratory with increasing doses of the product and assess the impact on tartaric stability, colloidal stability and filterability of wine (cold test, Minicontact test, protein stability test, filterability index, etc.).

i No negative interactions have been found between CELFIT-S and other enological adjuvants such as metatartaric acid, tannins or gum Arabic.

HOW TO USE

Sparkling and carbonated wines:

Use CELFIT-S in base wine that has already been clarified and is ready for *tirage*. Add homogeneously before other riddling aids. CELFIT-S use during *tirage* does not cause any clarification problems during *remuage*.

Still white and rosé wines:

CELFIT-S must be added to clarified, perfectly clear (turbidity < 1 NTU), not too cold (temperature > 12°C or 53.6°F) and protein stable wine and, in the case of rosé wines, without unstable color, that is ready for bottling.

CMC reacts strongly with proteins, particularly with lysozyme, consequently causing turbidity and precipitate formation. Before using CELFIT-S it is essential for wine to:

- Be protein stable;
- Not contain residual fining proteins;
- Not contain lysozyme;
- Not be treated with lysozyme later.

CELFIT-S can be added to wine at least 24-48 hours before bottling. Shorter time intervals between product application and bottling could lead to slower filtration and potential filter clogging. In any case, checking the filtration index before bottling is advised and, at higher dosages, it is advised to add CELFIT-S after microfiltration using an automatic dosage device.