

## CELSTAB®

Cellulose gum solution (CMC/ E466). In conformity with the Oenological Codex (OIV resolution 366/ 2009). In conformity with the Food Chemical Codex V

### 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 OENOLOGICAL PROPERTIES

CELSTAB® is intended for wine stabilisation in relation to tartrate salt precipitations.

Its action results in an inhibition of microcrystal nucleation and growth phases (via disorganisation of the surface of the salts that are required for crystal formation).

### PROTOCOL FOR USE

#### DOSAGE

Maximum legal dosage: 10 cL/hL (corresponding to 10 g/hL).

*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 tartaric 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 Cœnodoiseur** on wines that are perfectly fined and clarified. **Ensure** good homogenisation (the viscous character of the solution requires particular care in this regard).
- **It is recommended to carry out incorporation 24 hours before bottling.**
- **For Sparkling wines**, incorporation should be carried out either during bottling (lower risk of stacking) or during disgorgment (in this case, anticipate filtering the CELSTAB® solution) in the expedition liqueur.



**LAFFORT**

*l'œnologie par nature*

## ŒNOLOGICAL CONDITIONS

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- **Proteins:**

- The use of **CELSTAB®** should be carried out on stable wines in relation to protein casse.
- **CELSTAB®** forms a haze in wines treated with Lysozyme.

- **No interference is notable** with products such as **gum arabic and tannins**.

## STORAGE

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- Store in a well aerated, dry, odourless environment in original sealed packaging and use **within the specified use-by date**.

Storage temperature below 25°C.

## PACKAGING

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5,24 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.**