

KARMELOSA DC

For white wine tartrate stabilization

CMC

Carboxymethyl cellulose (CMC) is used for wine tartrate stabilization; it blocks potassium tartrate formation and growth.

There are many types of CMC available on the market, that vary in chemical characteristics and hence applications; and are traditionally used in agri-food, pharmaceutical and industrial sectors.

After numerous trials within the Dal Cin laboratories, the best results were found with **Karmelosa**. It is a carboxymethyl cellulose characterized by an optimal substitution (frequency of carboxymethyl groups) and polymerization degree (glucose units) for stabilization efficacy and for ease of use (low viscosity, correlated with the polymerization degree).

Karmelosa is available in powder (**Karmelosa DC**) and liquid form (**Karmelosa L**).

APPLICATIONS

Karmelosa DC inhibits the nucleus formation phase (crystal formation) and prevents the growth of crystals that are already present, following mechanism that are well described in literature. Under wine conditions and independent of temperature, there is no hydrolysis or modification over time, its efficacy is maintained and remains unaltered throughout the wine shelf-life.

By using **Karmelosa DC** it is possible to reduce impacts linked with cold stabilization.

Karmelosa DC has no effect on the composition or sensory characteristics of treated wines and furthermore is not found on the list of allergenic substances.

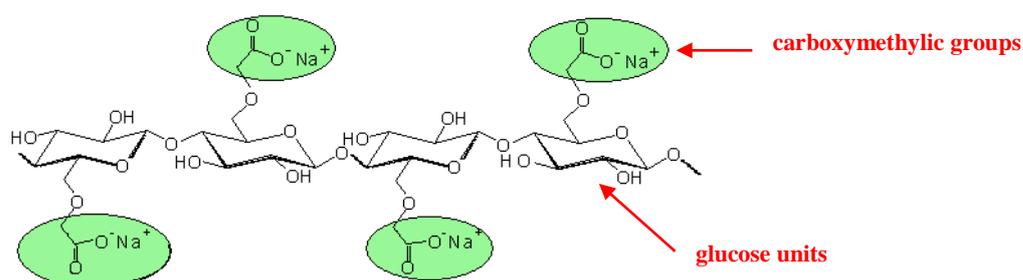


Diagram of carboxymethyl cellulose chemical structure.

INSTRUCTIONS FOR USE

Karmelosa DC is used on clarified wines that are clear and ready for final filtration.

The product must be dissolved in water at a maximum concentration of 1:20. Using hot water (50-60 °C) and stirring constantly accelerates product dissolution; for best results it is advisable to set aside the solution overnight.

The granules must be completely dissolved and the solution must be perfectly clear; it is then added to a quantity of the wine to be treated, ensuring perfect homogenization. Finally it is added to the total mass, making sure to pump-over to have complete homogenization.

Warnings

- **Karmelosa DC** preparation and its incorporation into the mass is an intricate procedure that if not followed accurately, can cause a notable increase in the wine filtration index (FI); it is advisable and precautionary to verify the wine FI before microfiltration;
- **Karmelosa DC** can react with proteins and in particular with lysozyme, hence causing wine turbidity;
- wines must be protein and colloid stable.

COMPOSITION

Very pure sodium carboxymethyl cellulose. (>99,5%)

DOSES

From 5 to 10 g/hL (maximum dosage), according to the wine instability degree.

PACKAGING

25 kg bags.

