

## KARMELOSA L

*For white and rosé wine tartrate stabilization*

### CHARACTERISTICS

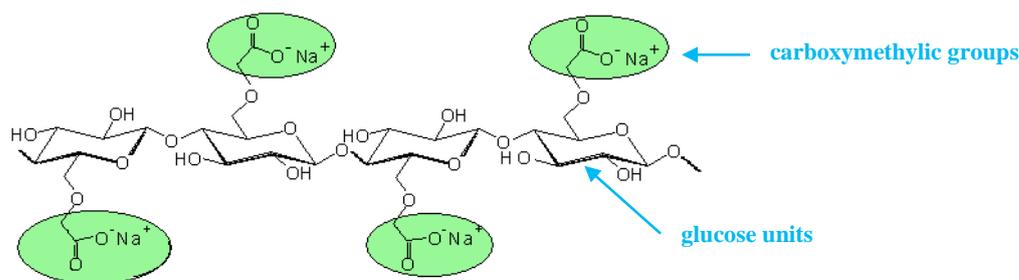
**Karmelosa L** is a carboxymethyl cellulose characterized by an optimal substitution (frequency of carboxymethyl groups) and polymerization degree (glucose units) for stabilization efficacy and for ease of use (low viscosity, correlated with the polymerization degree).

### APPLICATIONS

Karmelosa L 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 L it is possible to reduce impacts linked with cold stabilization.

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

The liquid form is very easy to use. The product must be dissolved in 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

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Karmelosa L 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 L can react with proteins and in particular with lysozyme, hence causing wine turbidity; wines must be protein and colloid stable.

## COMPOSITION

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Carboxymethyl cellulose in aqueous solution, (6,5%).

Stabilizing agent: SO<sub>2</sub> max. 0.4%.

## DOSAGE

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From 75 to 300 ml/hL (maximum dosage), according to the wine instability degree.

## PACKAGING

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1 kg bottles; 5 kg and 25 kg jerrycans; 220 kg drums and 1000 kg IBC.

