



V CMC L

CARBOXYMETHYLCELLULOSE SOLUTION,
READY TO USE, WITH STABILIZING ACTIVITY
ON THE TARTARIC COMPONENT OF WINES

COMPOSITION



Carboxymethyl cellulose (E466) 12,5%, sulphurous anhydride (E 220) 0,4%, citric acid (E 330) 0,15%, deionized water q.s. at 100%.

It contains sulphites.

CHARACTERISTICS



Effective stabilizing agent with precautionary effect towards tartaric precipitations. Due to its special purity, it can be used for wines almost bottle ready. V CMC L, once dosed, it's present and active at the end of an inert final microfiltration (tested with final PVDF membranes 0,45 µm).

In liquid form, slightly opalescent and without impurities, V CMC L is perfectly soluble in wine.

APPLICATIONS



V CMC L ensures an effective stabilization towards potassium tartaric precipitations. Due to the special selection of raw materials, made by the R&D dept. of Vason Group, allows to use it before the final microfiltration. For such application, the addition is suggested at least 48 hours before bottling in order to allow a full interaction of V CMC L with wine colloids.

V CMC L has to be considered as a protective colloid, consequently it's better not to use it before or in association with clarification treatments or with adsorbent materials. In any case it's better to dose V CMC L on protein stable wines. V CMC L, once dosed into the wine, doesn't change the evaluation of protein stability made by PROTEOTEST®. V CMC L, unlike metatartaric acid, doesn't degrade with temperature and therefore, in a stable colloidal system, it doesn't lose its efficacy over time.

V CMC L finds its natural application as an alternative or in synergy with cold tartaric stabilization.

To be used in white, rosè and sparkling wines according to OIV indications. It's very interesting in sparkling wines because it helps to make the colloidal element more complex and a full expression of perlage.

When using V CMC L comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Add directly into a quantity of wine at least two times its volume; then add it to the wine and stirring accurately. Let it stand for at least 48 hours. Recommend conducting a filterability index test before proceeding to final filtration.



DOSAGE

From 40 to 80 g/hL, to 160 g/hL prior evaluation in the laboratory of tartaric stability. Note that 80 g/hL of V CMC L provide about 10 g/hL of CMC, 3 mg/L of SO₂ and 1 mg/L of citric acid.



PACKAGING

10 kg and 25 kg drums, 300 kg and 1.000 kg IBC container.



STORAGE

Keep in a cool and dry place, close open packages immediately. The original packages if not opened keep the characteristics of V CMC L unaltered for about 18 months.



HAZARD

Based on the current European regulations the product is classified: not hazardous.