

V CMC

CARBOXYMETHYL CELLULOSE WITH STABILIZING ACTIVITY ON THE TARTARIC COMPONENT OF WINES

COMPOSITION

Very pure carboxymethyl cellulose (E466), for oenological use.

CHARACTERISTICS

Effective stabilizing agent with inhibitory effect towards tartaric precipitations. Thanks to its high degree of purity V CMC can be used also for wines just prior to bottling. In this respect Vason Quality control trials confirm that V CMC, remains present and active after microfiltration (tested with final PVDF membranes 0,45 µm).

Appearance granular/powder, V CMC is perfectly soluble in cold water at the suggested dilutions: the solution obtained looks lightly opalescent and without impurities.

USE

V CMC ensures an effective stabilization towards tartaric precipitations of potassium bi-tartrate. The special selection of raw materials, made by the R&D department of Vason Group, allows the product to be used prior to final microfiltration. Addition is suggested at least 24 hours before bottling in order to allow a full interaction of V CMC with wine colloids.

V CMC has to be considered as a protective colloid, consequently it's better not to use it before or in association with clarification treatments or adsorbent materials. In each case it's better to dose V CMC post protein stabilisation. V CMC, once dosed to the wine, will not change the evaluation of protein stability made by Proteotest®

V CMC, unlike metatartaric acid, does not degrade with temperature and therefore, in a stable colloidal system, it does not lose its efficacy in the course of time.

V CMC finds its natural application as an alternative or in synergy with cold tartaric stabilization. Product to be employed on white and sparkling wines as indicated by OIV recommendations. On the other hand we always recommend, for the red wines, the carrying out of preliminary tests in order to ensure the result's certainty.

It's very interesting to use this product with light sparkling and sparkling wines thanks to its help to make the colloidal element more complex and to allow a full expression of perlage.

In using V CMC check and observe all applicable regulations regarding the use of E466 for your relevant markets.

INSTRUCTIONS

The product has to be added to 40-50 parts of cold or slightly warm water, keeping it stirred up to the complete dissolution, then it must be added to the mass by accurately homogenizing. It is also possible to dissolve V CMC directly in the wine in a ratio 1:50.

Warning: in general the carboxymethyl cellulose prepared at higher concentrations than what advised can give very ropy solutions and have tendency to create clotting formation.

Once V CMC has been added to the wine mass, keep it stand for at least 48 hours; then proceed with filtration after checking the filterability index.

DOSAGE

From 5 to 10 g/hL, It is recommended to evaluate tartaric stability before the use of V CMC.

PACKAGES

0,5 kg poly laminated bags.

STORAGE

Preserve in a cool and dry place, close immediately the open packages. Original packages that have not been opened keep the properties of V CMC unaltered for 3 years.

DANGER

According to the Ministerial Decree dated 28/01/1992 the product is classified as: not dangerous.

TECHNICAL DATA SHEET DATED: 10/09/2009

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



STABILIZZANTI e CONSERVANTI

ENOLOGICA
VASON[®]