

Crystal Balance

CARBOXYMETHYLCELLULOSE (CMC)

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

As a recent change in the Codex Oenologique International Organization International de la Vigne et du Vin (OIV), the use of CMC is allowed for tartaric stabilization of wines and sparkling wines. Consequently, Perdomini-IOC offers Crystal Balance, a sodium carboxymethylcellulose, highly purified and specifically selected for the treatment of wine. Crystal Balance is a colloid protector which inhibits the formation, or nucleation, and subsequent growth of tartrate crystals in wine. CMC is a polysaccharide with a balance between the degree of polymerization (PG), degree of substitution (SG) and uniformity in order to provide an effective stabilization with low viscosity and reduced gels formation. Its rheological characteristic allows a high solubility for a reduced preparation time and therefore ideal for applications in enology. Moreover, the effectiveness of Crystal Balance is maintained even when the product is exposed to varying temperature conditions providing a longer stability over time.

How and when to use Crystal Balance

To facilitate the operation in cellars, Perdomini-IOC has developed a specific solubilization protocol: preparation procedures are available both in hot water and acidified water. Low pH liquids and hot water reduce the viscosity of the solution. The best performance is achieved using Crystal Balance before stable wine bottling. The CMC is not recommended if the wine is treated or will be treated with lysozyme.

Crystal Balance and Microfiltration

Perdomini-IOC has studied the impact of wine on the microfiltration membranes prior to bottling, after the addition of Crystal Balance. The data confirm that, when used in accordance with the recommended protocol, Crystal Balance does not change significantly the filterability of the wine.

Composition

E446 Carboxymethylcellulose.

Characteristics

Appearance: powder.

Color: white

Viscosity: 20-25 cPs (sol. 2%)

Ashes: 6%

Maximum pH: 6,5-8,5 (1% solution)

Doses

The typical dosage for tartaric stabilization of wines and sparkling wines varies between 5 and 10 g/hl in compliance to OENO 2/2008 and EC/606/2009 (maximum dose admitted 10 g/hl).

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Storage

The product is hygroscopic. Store in a dry place away from direct sources of light and heat. Closed in the original package, the product maintains its characteristics for two years.

Packing

Code 110310 – 5 kg bag

