

INOSTAB G

STABILISATION

Cellulose gum or sodium carboxymethylcellulose (sodic CMC / E 466)

WARNING : This product - O.I.V. approved, on white and sparkling wines.- is not allowed inside the E.E.C. Outside E.E.C. you have to refer to local regulation.

↓ OENOLOGICAL APPLICATIONS

INOSTAB G is a highly purified cellulose gum, in granulated form to ensure a better solubility.

This product delays the formation of tartaric salts (both potassium and calcium) in wine: the principle is to stop the crystals growth by "poisoning" their surface.

↓ INSTRUCTIONS FOR USE

- Solubilisation :

Optimal dissolution is made in hot water (20 times the weight of gum to dissolve) by spreading the powder with constant stirring to avoid lumps formation.

Re-dissolve this preparation into 2 times the volume of wine receiving the **INOSTAB G** at the end.

Ensure that **INOSTAB G** is totally dissolved before use.

- Use :

INOSTAB G is incorporated into the wine before filtration and bottling. For the case of wines having a second in bottle fermentation, **INOSTAB G** is incorporated before bottling (which drops down the risk of gushing at disgorging) or in expedition liqueur. In this case, the liqueur has to be filtered again before use.

↓ DOSE RATE

- WARNING : Used on red wine, **INOSTAB G** can cause a loss of colour by precipitation, especially at low temperature. This instability can create a loss of filterability of the wine.

Between 4 to g/ hL of wine.

↓ PACKAGING AND STORAGE

- 1kg, 2,5 kg, 5 kg, 20 kg

Store in odourless and dry premises under the temperature of 25 °C.

The use by date of **INOSTAB G** in its original pack is mentioned on the label.

↓ NOTICE

- **INOSTAB G** does not affect the solubility of tartaric salts. I.O.C. therefore declines any responsibility in case of crystals formation after this treatment.

To minimise the risk of crystals formation in bottle, we highly recommend a partial cold stabilisation (or electro dialysis) in order to obtain a saturation temperature around 19 °C.