

# INOSTAB™ MES (E 466)

## STABILISATION

**Cellulose gum or sodium carboxymethylcellulose: sodic CMC in solution.**  
**Maximum dose allowed: 40 cL/hL**

### ↓ OENOLOGICAL APPLICATIONS

**INOSTAB™ MES** is a highly purified cellulose gum solubilized at 5% in water.

**INOSTAB™ MES** delays the formation of tartaric salts (both potassium and calcium) in wine: the principle is to stop the crystals growth by “poisoning” their surface.

For the case of wines having a second fermentation in bottle, **INOSTAB™ MES** is incorporated before bottling (which drops down the risk of gushing at disgorging).

The **INOSTAB™ MES** efficiency is sustainable.

### ↓ INSTRUCTIONS FOR USE

Dilute approximately 1/3 of the volume of **INOSTAB™ MES** with the wine to be treated before homogenising in the final volume to be treated.

In some cases, when filtration is difficult, it is preferable to carry out a preliminary test to determine whether the treatment should be carried out before or after filtration.

### ↓ WARNING

Used on red, **INOSTAB™ MES** can cause a loss of colour by precipitation, especially at low temperature.

Wine to be treated must be proteic stable and must not have been treated with Lysozym.

### ↓ DOSE RATE

A freeze test in laboratory will determinate the suitable dosage.

Dosages are between 8 à 40 cL/hL of wine, according to the instability level.

### ↓ PACKAGING AND STORAGE

- Bottle 1 L
- Packs of 5 L, 10 L and 21 kg
- Container of 1000 L

Store in odourless and dry premises between the temperature of 5 and 25°C. Once opened, the product must be used rapidly and cannot be conserved.

### ↓ NOTICE

**INOSTAB™ MES** does not affect the solubility of tartaric salts. IOC 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.