Card No STB06-EN

Review of the01/06/2024



Aleastab CMC L5

COMPOSITION

5% aqueous solution of CarboxyMethylCellulose CMC (E466), stabilized with 0.3% (±0.1) $_{SO2}$ (E220).

GENERAL CHARACTERISTICS

Appearance: clear, whitish solution.

CarboxyMethylCellulose is a cellulose-derived polymer that shows great properties as a sequestering agent against potassium, as well as a protective colloid. Because of these characteristics, it has been approved in the EU as an adjuvant in the tartaric stability of wines.

ALEASTAB CMC L5 is a CMC solution specifically designed to improve the tartaric stabilization processes of wines, allowing a lowering of energy costs incurred during production (compared to "classical" cold stabilization or electrodialysis treatments).

APPLICATIONS

It is possible to add **ALEASTAB CMC L5** directly to the wine to be treated, as the product does not significantly affect the filterability of the wine, but significantly improves its stability from a saline point of view.

It is <u>not</u> recommended to use the product in red and rosé wines as it promotes the separation and precipitation of unstable coloring matter.

Always check the protein stability of white wines as CMC reacts with unstable proteins to form an opalescent glaze.

RECOMMENDED DOSAGES

100 to 400 g/hL.

<u>Prior laboratory testing is recommended to identify the appropriate dosage for the product to be treated</u>

<u>Maximum dose allowed by law 400 g/hL</u>

MODE OF USE

Add **ALEASTAB CMC L5** directly to the mass to be treated, keeping it stirring and taking care to homogenize the mass well. The wine must be previously filtered and with an adequate filterability index.

PACKAGES AVAILABLE

Bottle 1 kg 20 kg canister 5 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

Limited use

Contains allergens: SO2



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The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.