

# Crystal Balance sol. 5%

## 5% CARBOXYMETHYLCELLULOSE (CMC) SOLUTION

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms

### Carboxymethylcellulose (CMC): a new oenological practice

As a recent change in the Codex Oenologique International Organisation 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 sol 5%, a sodium carboxymethylcellulose solution, highly purified and specifically selected for the treatment of wine.

### Inhibition of crystal formation and growth and stability over time

Crystal Balance sol. 5% is a protective colloid which inhibits the formation, or nucleation, and the 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 features allow a high solubility and a reduced preparation time becoming fitting with enological applications. Moreover, the effectiveness of Crystal Balance sol. 5% 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 5% sodium carboxymethylcellulose solution, allowing to avoid the dissolution step. The best performance is achieved using Crystal Balance sol. 5% before bottling of wines already stable as protein content. Crystal Balance sol. 5% is not recommended if the wine is treated or should 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 sol. 5%.

The data confirm that Crystal Balance sol. 5% did not significantly alter the filterability of the wine.

### Composition

E446 Carboxymethylcellulose (5 %).

Preservative: E220 Sulphur dioxide (1,0 %)

### Characteristics

Appearance: liquid

Color: pale yellow

### Doses

100-200 ml/hl with a maximum dose admitted of 400 ml/hl (OIV, OENO 586/2019).

### Instructions for use

Add directly to wine, mixing until the solution is completely homogeneous.

### Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed at 4°C.

### Packing

Cod. EXP00110320 - 20 kg tank



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