

CRYSTAL STAB

STABILIZER

Applications

Inhibits crystal formation and growth and provides long-term stability. Used to make white wines, this product inhibits the formation and growth of potassium bitartrate crystals, meaning bottles are free from precipitation. CRYSTAL STAB and micro filtration. The components of CRYSTAL STAB have been chosen to provide a product that is easy to use, effective and does not cause filter clogging. These features mean that CRYSTAL STAB can be used just a few hours before microfiltration.

How and when to use Crystal Stab

Stabilizes tartrates in white wines, especially when added prior to microfiltration.

Composition

Aqueous solution of Gum Arabic E414 (10%), Carboxymethyl cellulose E446 (9%). Preservative: Sulfur dioxide E220 (0.18-0.36%).

Carachteristics

Appearance: slightly opaque liquid.
Color: colorless.

Dose

Recommended dose: 20 - 200 ml/hl.

With 220 ml/hl the maximum legal dose of carboxymethyl cellulose is reached: 20 g/hl.

With 300 ml/hl the maximum legal dose for gum arabic is reached: 30 g/hL.

Use

Dilute in a quantity of wine equal to 5 times its volume, mix well and leave to stand for one hour. Then it should be added to the wine evenly using a Venturi tube. Add exclusively to rosé and white wines that are protein stable; the wine should be perfectly clear and ready for bottling. The time interval between adding CRYSTAL STAB and microfiltration depends on the turbidity and temperature of the wine. If the temperature is low, the wine is not clear enough; if the product has not been incorporated correctly, it will be necessary to wait longer before the filterability index returns to normal values. It is recommended to test the filterability index before bottling. CRYSTAL STAB can also be added after the final microfiltration using an automatic dispenser.

Storage

Closed packaging: store the product in a dry, cool and ventilated place. Opened packaging: close carefully and store the product as indicated above. The packaging, once opened, must be carefully closed and stored in a cool and dry place.

Packaging

200kg containers

1000 kg barrels



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