

STABIFROST

Tartaric precipitation stabilizer

DESCRIPTION

Stabifrost is a special negatively charged soluble cellulosic polymer with high complexing power towards potassium. It is a low-viscosity cellulose gum solution (CMC/E466) with a high degree of substitution capable of inhibiting the formation and growth of potassium bitartrate crystals. Its action inhibits the nucleation and growth phases of microcrystals, de-structuring the surface of their faces and thus preventing their growth. **Stabifrost** is presented in liquid form and thanks to its low viscosity allows simple and rapid use without interfering with the filterability index.

COMPOSITION

Aqueous solution of carboxymethylcellulose (15%) preserved with potassium bisulfite (100 g/hl provide approximately 4 mg/L of SO₂)

USAGE INSTRUCTIONS

Wines must be protein-stabilized and have an adequate filterability index before treatment. Dilute Stabifrost in 3-4 parts of wine and adequately homogenize the mass with pumping over. It is recommended to add Stabifrost 1-2 days before bottling and it is recommended to re-evaluate the filterability index.

Sparkling and semi-sparkling wines

Add to the base wine already clarified and ready for foam formation.

The use of Stabifrost during the foam formation phase does not cause clarification problems in bottle or autoclave.

White and rosé wines

Use Stabifrost in already clarified wine, perfectly clear (turbidity < 1 NTU), with a temperature above 12°C, protein-stable and, in the case of rosé wines, free from unstable color, ready for bottling.

DOSAGE

25-133 g/hL. Verify that the dosage is sufficient by testing cold stability after addition

Maximum legal dose: 133 g/hL.

PACKAGING

25 kg containers

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.