

STABILIZERS

Coldstab Cel

Description

Coldstab Cel is a carboxymethylcellulose (CMC) solution.

Properties

Coldstab Cel stabilizes white and rosé wines by preventing tartrate precipitation.

Use

Optimized for enological use, this 10% solution has a high stabilizing strength and does not impact the filterability of a wine when used according to instructions.

Dosage and Addition

4–8 lbs/1000 gallons (0.5–1 g/L) for white and rosé wines. Not recommended for red wine. Note that the TTB limits addition of pure CMC to 0.8 lbs/1000 gallons (0.1g/L), so 8.34 lbs/1000 gallons (1g/L) of **Coldstab Cel**.

Bench trials are recommended to ensure appropriate addition rates.

Wines that have been treated with Lysozyme must be bentonite-fined before adding **Coldstab Cel** to prevent possible haze formation.

Slowly add **Coldstab Cel** directly to the wine while mixing. Ensure gentle mixing for a minimum of 15 minutes post addition. **Coldstab Cel** must be added as a final pre-bottling additive adjustment (with the exception of SO₂). To ensure proper functionality and integration, ATPGroup's **Coldstab Cel** checklist must be followed.

Storage and Shelf Life

Store in original packaging in a cool, dry environment, at a maximum temperature of 77°F (25°C). Carefully reseal the packaging in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Coldstab Cel is available in 1 kg or 25 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-free

Approved for ongoing use by the TTB under 27 CFR 24.250

Please refer to the SDS for safe handling requirements.