

## STABILIZERS

## ColdStab Color

### Description

**ColdStab Color** is granulated gum Arabic. It comes in white-yellow small soluble granules.

### Properties

The careful selection of raw materials and the specific technique used to produce **ColdStab Color** result in a clear, almost colorless solution which does not impact filterability. Filtration therefore does not reduce the ability to protect and stabilize the wines from colloidal precipitation.

### Use

Used in wine, **ColdStab Color** provides protection against both tartaric and color instability with no need to chill. The product is hydrolyzed and sterile filtered (0.45 micron membrane filtered), then granulated through an exclusive process that ensures it will not plug bottling line membranes. With an electropositive charge, **ColdStab Color** can also be used as a colloidal protector, preventing haze formation due to instabilities while stabilizing color.

### Dosage and Addition

25–100 g/ hL for all wines. An addition of ~30 g/hL provides stability of the color and a conductivity reduction of roughly 60  $\mu$ S, stabilizing the wine; however bench trials are necessary to confirm. There is no perceptible organoleptic impact.

Bench trials are recommended to ensure appropriate addition rates.

Add **ColdStab Color** directly to the wine and stir for 20 minutes. For ease of addition, a solution of 25% by weight **ColdStab Color** and 0.3% potassium metabisulfite can be prepared in advance and is stable for approximately two weeks at cellar temperature. For example, if the required quantity of **ColdStab Color** to stabilize a wine is 1 kg, add 12 g of potassium metabisulfite to 4 liters of water, start to stir, and add the whole quantity of **ColdStab Color** while mixing continuously. Continue to mix for 15 minutes or until all granules are completely dissolved. Wait about 15 minutes or until the solution becomes clear. The solution thus prepared is ready to use.

### Storage and Shelf Life

Store in original package in a cool, dry environment, at a maximum temperature of 77°F (25°C). Carefully reseal the package 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 Color** is available in 1 kg, 2 kg, and 10 kg packaging

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.