

STABILIZERS

Coldstab Cel

Description

Coldstab Cel is a carboxymethylcellulose (CMC) solution that stabilizes white and rosé wines by inhibiting tartrate crystal formation, thereby preventing precipitation. This is a non-subtractive rapid method of stabilizing potassium tartrate.

Properties

Optimized for enological use, **Coldstab Cel** has a high stabilizing strength and does not impact the filterability of wine when used according to instructions.

- Concentration: 10% solution
- Density: 1.05 g/cm³
- Color pale yellow, opaque

Use

Coldstab Cel should be the final treatment for any wine, except for sulfur dioxide (SO₂) and ascorbic acid (as preservatives) and carbon dioxide (CO₂). To ensure the proper function and integration of **Coldstab Cel**, follow this checklist:

- The wine must be heat (protein) stable, including wine treated with lysozyme, to prevent haze formation.
- The initial tartrate instability must be under 30% (as measured by the Degree of Tartrate Instability “DIT” conductivity test).
- If the wine is filtered at the bottling line, it must pass a filterability test prior to the addition of **Coldstab Cel**.
- Follow the addition instructions listed below.
- For complete integration, allow a minimum of 48 hours between the addition of **Coldstab Cel** and bottling.
- At bottling, maintain a wine temperature minimum of 60°F (15.5°C).
- The pressure differential at the final membrane filter housing on the bottling line should not exceed 0.8 bar (12 psi).

Dosage and Addition

Recommended rate: 4–8 lbs/1000 gallons (0.5–1 g/L) for white and rosé wines. Not recommended for red wine.

Slowly add **Coldstab Cel** directly to the wine while mixing. Ensure gentle mixing for a minimum of 15 minutes post-addition.

Bench trials are recommended to ensure appropriate addition rates. Trial wines should be prepared according to the pre-bottling protocol. Confirm the effectiveness of **Coldstab Cel** additions by performing the ISTC-50 (Critical Index of Tartrate Stability) test.

Storage and Shelf Life

Store in original packaging in a cool, dry environment, at a maximum temperature of 77°F (25°C) for up to 1 year. 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 and 25 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.