

Technical Data Sheet

STABILIZERS

ColdStab Color

Description

ColdStab Color is granulated acacia gum. 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 \sim 30 g/hL provides stability of the color and a conductivity reduction of roughly 60 μ S, stabilizing the wine. There is no perceptible organoleptic impact. Bench trials are recommended to ensure appropriate addition rates.

<u>Direct Addition</u>: Add **ColdStab Color** directly (dry) to the wine while mixing and continue to mix until the tank is homogenized.

<u>Liquid Preparation</u>: 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.

Example: If 1 kg of **ColdStab Color** is required to stabilize a wine: add 12 grams of potassium metabisulfite to 4 liters of water, start to stir, then 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 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 packaging

Product for Enological Use Only Non-GMO, Allergen-free Please refer to the SDS for safe handling requirements.