Technical Data Sheet

STABILIZERS

Coldstab 40+

Description

Coldstab 40+ acts as a protective colloid, masking crystallization "germs". This inhibits the formation of macro crystals and prevents them from precipitating. It is intended for use on wines immediately before bottling to ensure chemical-physical stability. It is also recommended for refrigerated wines, to complete the stabilizing action during cold stabilization.

Properties

Coldstab 40+ is a metatartaric acid with high anti-crystallizing power derived from the natural tartaric acid of *vitis vinifera*. The advanced manufacturing technology of **Coldstab 40+** allows the production of a particularly pure lactide that, when in solution, is odorless and colorless and has a considerable inhibitory action against the formation of tartrates and bitartrates.

Appearance:	Granular ivory powder
Esterification index:	38%–40%
Solubility:	Complete
As:	3 ppm max
Pb:	2 ppm max
Hg:	1 ppm max

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

10 g/hL max. Dissolve **Coldstab 40+** in cold water and pour the solution while mixing the wine. Additions must be made to pre-filtered, clean wines prior to the final membrane filtration.

Storage and Shelf Life

In general, the action of metatartaric acid decreases over time. Once added to wine, it tends to turn into tartaric acid because it recovers the lost molecule of water. The reaction rate is proportional to the wine's storage temperature. For medium/long-term storage of the wine at room temperature it is advisable to add gum Arabic to the solution. The synergistic action of metatartaric acid and gum Arabic increases the expected stabilization lifespan and provides considerable additional benefits (see the technical data).

Packaging

Coldstab 40+ is available in 25 kg packaging.

Product for Enological Use Only
Metatartaric acid is not legal for use in commercial winemaking in the United States.
Please refer to the SDS for safe handling requirements.

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