



# V CMC

## CARBOXYMETHYLCELLULOSE WITH STABILIZING ACTIVITY ON THE TARTARIC COMPONENT OF WINES

### COMPOSITION



Pure carboxymethylcellulose (E466), for oenological use.

### CHARACTERISTICS



Effective stabilizing agent with precautionary effect towards tartaric precipitations. Thanks to its purity it can be used for wines almost bottle ready. V CMC, once dosed, is present and active at the end of final microfiltration (tested with final PVDF membranes 0,45 µm).

It looks granular-powdery, V CMC is perfectly soluble in water at the suggested dilutions: the solution obtained looks lightly opalescent and without impurities.

### APPLICATIONS



V CMC ensures an effective stabilization towards potassium tartaric precipitations. The special selection of raw materials, made by the R&D dept. of Vason Group, allows its use before the final microfiltration. In this case it should be added at least 48 hours before bottling in order to have a full interaction of V CMC with wine colloids.

V CMC is protective colloid, consequently it's better not to use it before or in association with clarification treatments or with adsorbent materials. Dose V CMC on protein stable wines. Once V CMC is dosed into the wine, doesn't change PROTEOTEST® evaluation of protein stability.

V CMC, unlike meta-tartaric acid, doesn't degrade with temperature and therefore, in a stable colloidal system, it doesn't lose its efficacy.

V CMC finds its natural application as an alternative or in synergy with cold tartaric stabilization.

For white, rosè and sparkling wines, as suggested by OIV indications. Interesting on sparkling wines because makes the colloidal element more complex and allows a full expression of "perlage".

**When using V CMC comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Dilute in 50 parts of tepid or hot water at 40°C, or directly in the wine. Dissolve in order not to make clots and wait from 30 minutes to 2 hours. Then stir well in order to have the final solution. In case of water solution add to the wine stirring carefully.

Warning: in general, carboxymethyl cellulose at higher concentrations give very ropy solutions and has a tendency to clot formation. Once V CMC is added to the wine, wait at least 48 hours; then proceed with filtration and previously check the filterability index.



## DOSAGE

From 5 to 10 g/hL, to 20 g/hL (EEC legal limit), previous laboratory tests are necessary to evaluate tartaric stability.



## PACKAGING

500 g, 5 kg and 20 kg poly laminate bags.



## STORAGE

Keep in a cool and dry place, close open packs immediately.



## HAZARD

Based on the current European regulations the product is classified: not hazardous.