

Total Stab

A GUM ARABIC AND CARBOXYMETHYL CELLULOSE SODIUM SALT PREPARATION STABILIZED WITH SULFUR DIOXIDE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

TOTAL STAB is an aqueous solution using hydrolyzed gum arabic and carboxymethyl cellulose.

Inhibits the formation and growth of crystals and gives long-term stability

Used to make white and rosé wines, this product inhibits the formation and growth of potassium bitartrate crystals, meaning that bottles stay free from precipitates.

Total Stab and microfiltration

The components of TOTAL STAB have been chosen to provide a product that is easy to use, effective and doesn't cause clogging in filters.

These characteristics mean that TOTAL STAB can be used just a few hours before the final microfiltration.

How and when to use Total Stab

Stabilizes the tartrates in white and rosé wines, especially when added before microfiltration.

Composition

E414 gum arabic (10%), E446 carboxymethyl cellulose (9%), preservative: E220 sulfur dioxide (0.18-0.36%).

Characteristics

Appearance: slightly opaque liquid.

Colour: colourless.

Dosage

10 - 100 ml/hl. With 110 ml/hl the maximum legal dose of carboxymethyl cellulose (10g/hl) is reached.

How to use

Dilute TOTAL STAB in a quantity of wine 5 times greater than the amount of product used, mix well and leave to settle for one hour. It should then be added to the wine making sure it spreads evenly throughout it; Venturi tubes may be used for this.

Add only to rosé and white wines with stable proteins; the wine must be perfectly clear and ready for bottling.

The time to let elapse between adding TOTAL STAB and the microfiltration depends on the cloudiness and temperature of the wine. If the temperature is low, the wine not clear enough, or the product has not been adequately mixed in, you will need to wait longer before the filterability index returns to normal values. We advise testing the filterability index before proceeding with bottling.

TOTAL STAB can also be added after the final microfiltration using an automatic feeder.

Warning

After adding TOTAL STAB do not filter the wine with a crossflow filter.

In wines which are not totally stable, adding this product may increase colloidal instability (proteins and colour). The product may have a minimal effect on the filterability of the wine.

Given the above, we advise performing preliminary tests in the laboratory in order to assess the impact of the product on tartrate stability, colloidal stability and filterability.

Storage

Before use: store the product in a dry, cool and well ventilated place.

Once opened: re-close the package carefully and store as above.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry place.

Pack sizes

Code 125816 - 25 kg canisters

Code 125818 - 200 kg barrels

Code 125820 - 1000 kg barrels



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