CMC LIQUID 5

STABILIZING AGENTS

Wine

General features

CMC Liquid 5 is a 5% solution of carboxymethylcellulose (CMC) with a low degree of polymerization, resulting in a viscosity between 40 and 50 mPa/s. This product stands out for its remarkable degree of substitution, between 0.8 and 0.9, which gives it extraordinary stabilizing properties and an effective ability to inhibit the crystalline precipitation of potassium bitartrate.
Main benefits:

- Long-lasting stability: unlike other stabilizers that offer limited protection against tartaric precipitation, CMC Liquid 5 provides long-lasting action, ensuring stability even over the long term.
- Easy to use: due to its low viscosity and liquid form, CMC Liquid 5 is extremely easy to use and can be easily incorporated into the winemaking process.

Composition

5% carboxymethylcellulose solution (E466).

Dosage

100–400 ml/hl in white, rosé, and sparkling wines.
Preliminary laboratory tests are strongly recommended.
Warning: maximum legal dose 400 ml/hl.
100 ml/hl provides 3 mg/L of SO2.

How to use

The dose of CMC Liquid 5 should be added while stirring or with a venturi tube, taking care to homogenize all the product in the mass.
It is recommended that CMC Liquid 5 be added at least 48 hours before the last filtration.
Care is recommended when using CMC Liquid 5 on wines with suspected protein or color matrix instabilities.

Packaging and storage

1 kg bottle, 5, 10 and 25 kg canister, 1100 kg BIG.
Store the product in a cool, dry place.
In case of partial use, re-seal thoroughly before storing under the specified conditions.

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