

INOSTAB MES (E 466)

STABILISATION

Cellulose gum or sodium carboxymethylcellulose (sodic CMC in solution/ E 466)
Maximum dose allowed: 40 cL/hL

↓ OENOLOGICAL APPLICATIONS

INOSTAB™ MES is a highly purified cellulose gum solubilized at 5% in water.

INOSTAB™ MES delays the formation of tartaric salts (both potassium and calcium) in wine: the principle is to stop the crystals growth by “poisoning” their surface.

For the case of wines having a second fermentation in bottle, **INOSTAB™ MES** is incorporated before bottling (which drops down the risk of gushing at disgorging).

The **INOSTAB™ MES** efficiency is sustainable.

↓ INSTRUCTIONS FOR USE

Dilute **INOSTAB™ MES** in 2 times its volume of wine, then incorporate it into the total volume to be treated. Mix well.

In some cases, **INOSTAB™ MES** can create a loss of filterability of wine. It's recommended to make trials to determinate if **INOSTAB™ MES** must be added before or after filtration.

↓ WARNING

Used on red, **INOSTAB™ MES** can cause a loss of colour by precipitation, especially at low temperature.

Wine to be treated must be proteic stable and must not have been treated with Lysozym.

↓ DOSE RATE

• A freeze test in laboratory will determinate the suitable dosage.

Dosages are between 8 à 40 cL/hL of wine (maximum legal dosage), according to the instability level.

↓ PACKAGING AND STORAGE

- Bottle 1 L
- Packs of 5 L, 10 L and 21 kg
- Container of 1000 L

Store in odourless and dry premises between the temperature of 5 and 25°C. Once opened, the product must be used rapidly and cannot be conserved.

↓ NOTICE

• **INOSTAB MES** does not affect the solubility of tartaric salts. IOC therefore declines any responsibility in case of crystals formation after this treatment.

To minimise the risk of crystals formation in bottle, we highly recommend a partial cold stabilisation (or electro dialysis) in order to obtain a saturation temperature around 19°C.