

CRIOSTAR

Crystallization aid

CHARACTERISTICS

Static or continuous cold stabilization is a well-known technique used to achieve the tartaric stability of the wine.

CRIOSTAR is a specific processing aid that brings the following advantages to cold stabilization treatment:

- *It cuts the treatment time in half, with obvious advantages on the entire stabilization cycle*
- *It reduces the energy costs*

CRIOSTAR, once added to the mass previously chilled, will interfere with those balances that inhibit the formation of crystals of potassium bitartrate. Instead, it will facilitate this process, thus abating the time necessary to induce crystallization and precipitation, for an efficient and safe stability.

The selection of the micro-crystals that act as "crystallization nuclei" assures the maximum efficiency for the achievement of tartrate stabilization.

DOSAGE AND INSTRUCTIONS FOR USE

10-30/hL, preferring the higher dosage of CRIOSTAR in young wines, potentially more unstable. A possible overdosage would have no contraindications but rather would only accelerate the process.

INSTRUCTIONS FOR USE

Disperse CRIOSTAR in 10 parts of water and add it to the wine when the wine itself has already reached the refrigeration temperature.

COMPOSITION

Micro-crystals of selected Potassium bitartrate

PACKAGING

1 kg pack

25 kg bag

This product is not considered dangerous therefore a material safety data sheet is not necessary.

EVER S.r.l.

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