

EVERCELL 10

CMC in solution

for the tartaric stabilization of white wines

CHARACTERISTICS AND APPLICATIONS

EVERCELL 10 is a concentrated solution of Cellulose Gum (CMC) for oenological use for the tartaric stabilization of white wines;

The use of EVERCELL 10 offers the following advantages:

- high concentration;
- ready to use, avoiding long preparation times;
- greater stabilizing effectiveness;
- negligible influence on filterability;

EVERCELL 10 should be used in moderately unstable wines where it allows:

- limit tartaric stabilization times;
- reduce energy costs compared to other practices;
- preserve the acidity of the treated wines;
- maintain the stability achieved over time.

IMPORTANT: the addition of EVERCELL 10 must occur exclusively on wines that have achieved protein stability: the reaction with unstable proteins can lead to their precipitation and an increase in the Filterability Index (FI). EVERCELL 10 can be combined with ARABIC PLUS or ARABIC ENOL gum arabic, METACLAR metatartaric acid and STABILISSIMA L polyaspartate solution.

DOSAGE AND METHOD OF USE

EVERCELL 10 can be dosed directly to clear wine, preferably filtered in doses from 50 to 100 ml/hl (max. dosage allowed corresponding to 10g/hl of CMC powder).

Important: carefully homogenize the mass and wait at least 6-12 hours if the wine is intended for microfiltration. The correct dosage can be identified with laboratory testing.

Note: 100 g/hl of EVERCELL 10 provides approximately 3 mg/L of SO₂ to the wine.

COMPOSITION

Cellulose Gum (CMC) in 10% solution, compliant with the OIV COEI1-CMC monograph and Regulations (EU) No. 934/2019 and (EU) No. 231/2012, Sulfur dioxide.

PACKAGING

IBC of 1000 kg, 25 kg Drums.

This is a product considered non-dangerous and therefore does not require a safety data sheet.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.