

EVERCELL 20

Cellulose gum in solution for tartrate stabilization in wines

CHARACTERISTICS AND APPLICATIONS

EVERCELL 20 is a concentrated solution of Cellulose gum (CMC) for tartrate stabilization of wines, realized by **EVER**:

- Ready to use, avoiding time consuming preparation procedures
- Concentrated solution, with consequential use of less dosage
- Better stabilizing effect
- Organoleptic improvement on fruity aroma and on the astringency of treated wines
- Negligible impact on filterability
- Absence of microbiological contamination

EVERCELL 20 should be used on unstable wines, where it allows to:

- Reduce tartrate stabilization process time
- Make lower energy costs in comparison with cold stabilization or electrodialysis
- Maintain stability achieved

IMPORTANT: in order to avoid any precipitation or turbidity and an increase of filterability index, it's recommended the addition of **EVERCELL 20** only on wines which are stable on proteins and color. **EVERCELL 20** can be used in combination with Gum Arabic as **ARABIC PLUS** and **ARABIC ENOL**, or in combination with **METACLAR**. differently, it is not recommended the use after treatments with lysozyme.

DOSAGE AND INSTRUCTION FOR USE

EVERCELL 20 may be dosed, after dilution in wine, directly to the mass (better if filtered) in a dosage from 25 to 50 mL/hL (max dosage allowed, corresponding to 10 g/hL of powder CMC).

Important: carefully homogenize the mass and wait for minimum 24-48 hours if the wine is intended for micro-filtration. Correct dosage can be determined through laboratory tests.

Note: 50 g/hL of **EVERCELL 20** add about 1,5 mg/L of SO₂.

COMPOSITION

Gum of Cellulose (CMC) in 20% solution, Sulfur Dioxide.

This product is in compliance with Reg. CE 606/2009 and with Reg. CE 231/2012. The raw materials used are in compliance with CODEX OIV.

PACKAGING

Flow-bin of 1.000 Kg and cannister of 25 Kg

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

EVER S.r.l.

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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.

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