



CRISTAB® BV

Acts as a protective colloid, both against the formation of crystals (nucleation) and the growth of possible potassium bitartrate microcrystals present in the wine.



**Tartaric stabilisation
of wines against
potassium bitartrate**

**Low viscosity
&
high concentration**

**Cellulose gum (E466)
20%.**



OENOLOGICAL GOALS

- Cellulose gum is made exclusively from wood cellulose from sustainably managed forests.
- Does not stabilise calcium tartrate
- Easy to use.
- No organoleptic impact.
- Its high concentration makes it a cellulose gum that is particularly suitable for reducing transport costs.



DOSAGE

Maximum legal dose according to current European regulations:

20 g/hL, i.e. 10 cL/hL for a 20% solution.



PACKAGING



**20L
909L**



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use rapidly.

Since the conditions of use and application of our products are beyond our control, SOFRALAB cannot be held responsible in the event of unsuccessful treatment or the presence of crystals in bottles.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.



INSTRUCTIONS FOR USE

PRIOR DILUTION AND HOMOGEINISATION



INCORPORATION



Homogenisation by reverse pumping over
Add the solution with a Venturi-type fitting. Homogenize well!

Homogenisation by tank-to-tank transfer
Homogenize well!



It is recommended that only the base wines be treated before the secondary fermentation during tirage.

Add **CRISTAB® BV** to the mixture.

Pre-testing should be carried out taking into account the loss of **CRISTAB® BV** due to riddling aids and the wine's increased alcohol content by secondary fermentation.

Seek advice from your oenologist.

- Homogenisation is important to avoid clogging the filter.
- It is essential for the wines to be free of unstable protein (bentonite treatment) to avoid any risk of cloudiness.
- **CRISTAB® BV** reacts with lysozyme.
- Do not use before tangential flow filtration.

Precautions for use:

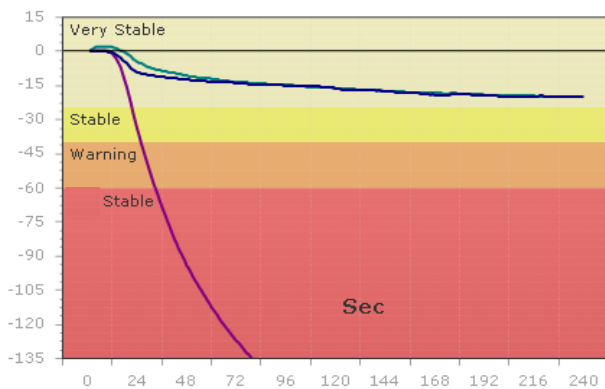
Product for oenological and specifically professional use.

Use in accordance with current regulations.



MINICONTACT TESTS PERFORMED WITH CHECKSTAB®

Relative Minicontact



●	7015 Control
●	7016 CRISTAB®GC 10 g/hL
●	7017 CRISTAB®BV 10 g/hL

Martin Vialatte®'s R&D department evaluated the tartaric stability of various wines using a minicontact test performed with **CHECKSTAB®**.

In the example opposite, treatment with 10 g/hL of **CRISTAB® BV** (blue curve) stabilised a wine that was initially unstable regarding potassium bitartrate (purple curve).

It can be seen that **CRISTAB® BV** is as effective as **CRISTAB® GC** (green curve).