



Product Specification VinoStab®

Description: Solution of carboxymethylcellulose for the prevention of potassium hydrogen tartrate precipitations in white wine and sparkling wine. Stabilized with SO₂.

Composition: Water, carboxymethylcellulose E466, citric acid E330, potassium bisulfite E228 (SO₂ max. 3 g/L).

Parameter	Conforming values	Non conforming
Appearance	Clear viscose liquid	
Smell	Slightly after SO ₂	
Solid matter content	4.9 – 5.8 %	< 4.9 % / > 5.8 %
pH – Value	4.0 – 4.8	< 4.0 / > 4.8
Total SO ₂	2250 – 3000 mg/l	
<u>Microbiology</u>		
Total plate count	< 1000 cfu/ml	
Enterobacteriaceae	< 10 cfu/ml	
<u>Value for information purpose</u>		
Density	~ 1.05 g/l	

This product is admitted in the European Union for the treatment of wine and complies with the EU Regulation 2019/934. The raw material carboxymethylcellulose complies with EU Regulation 231/2012.

User must check compliance with national regulations.

ERBSLÖH Geisenheim GmbH
Erbslöhstraße 1, 65366 Geisenheim, Germany
Tel: +49 6722 708-0, Fax: +49 6722 6098, info@erbsloeh.com, www.erbsloeh.com