



# NEW-CEL

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 Stabilizer of tartaric precipitations  
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## → TECHNICAL DESCRIPTION

**New-Cel** is an organic polymer soluble in water, studied to give wines the tartaric stabilization during time. The stabilization of tartaric precipitations represents one of the most important problems of oenology: the treatment has a high cost and in some cases the result is not sure; common technologies have often an impact against the colour and the other organoleptic characteristics. The utilization of **New-Cel** at low doses enables to protect acidity and to obtain a perfect stability during time.

### Modes of action

**New-Cel** comes between the crystals of potassium bitartrate which are being formed and prevents their enlargement. In wines, tartaric acid and potassium normally build crystal structures with 7 sides, that progressively enlarge starting from micro-formations, known as crystallization germs. The long polymeric chains of **New-Cel** are excellent colloidal protectors, wrap the crystal structure with a protection film, deform them and make their growth impossible.

**New-Cel** considerably slows down the precipitation strength and the movement of the crystals which are being formed, as it is a non-newtonian fluid whose viscosity varies according to the cut stress ("movement speed"). The wine on the contrary is a newtonian fluid, whose viscosity depends above all on temperature and its chemical composition. At low temperatures, when crystals should get insoluble, the pseudoplastic rheological nature of **New-Cel** inhibits their aggregation.

### Characteristics of the preparation

In order to facilitate the dissolution of the colloidal protectors and to grant their highest effectiveness, **New-Cel** is dissolved into solutions of sterile deionized water by means of suitable emulsifying equipment with a low rotation speed.

**New-Cel** is composed by a high purity carboxy-methyl-cellulose, specially studied for the oenological use. Studies carried out by the AEB showed that the best results on wine stability are obtained with the utilization of cellulose derivatives with a substitution degree around 1 (relation between the number of carboxylated groups and glucose units). Its polymerization degree (average number of glycosidic units per molecule) is ideal to slow down the crystals approach strengths.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Watery solution of carboxymethylcellulose stabilized/conserved with citric acid, *potassium bisulfite* (100 g/hL bring about 3,5 mg/L of SO<sub>2</sub>).

Reference: NEW-CEL\_TDS\_EN\_3290322\_OENO\_USA





## NEW-CEL

### → DOSAGE

100-500 g/hL.

Verify that the dosage is adequate by testing the cold stability after the addition of the agent.

### → INSTRUCTIONS FOR USE

Wines must be protein stabilised before being treated and must be free of turbidity. Directly disperse the solution into the wine while pumping over.

### → STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.

5 kg net drums in 20 kg boxes.

25 kg net drums.

