



POWERCELL

Tartaric stabilizer with softening power



→ TECHNICAL DESCRIPTION

Powercell is a solution of hydrolyzed gum arabic and highly purified carboxy-methylcellulose, specifically developed for the application in the oenological field, according to Codex.

With just one product it is possible to get the tartaric stabilization, improving the taste profile of wines; in fact, the carboxy-methylcellulose inhibits the formation and growth of potassium bitartrate crystals, promoting the tartaric stabilization, while gum arabic brings softness and volume, without interfering with the aromatic profile of wines.

Powercell gives better results in terms of stability if compared to the utilization of its components added individually, as the gum arabic assists the carboxy-methylcellulose as a protective colloid during the stabilization, grants the repeatability of the result and has a higher fluidity, making the addition with Dosaprop more practical and accurate.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

aqueous solution of gum arabic (acacia gum) and carboxymethylcellulose, stabilized with potassium bisulfite

→ DOSAGE

Up to 150 g/hL (100 g/hL bring about 3 mg/L of SO₂).

→ INSTRUCTIONS FOR USE

Add to perfectly clear wines before or after the last filtration. It is advisable to carry out a filterability test with a sample of wine added with **Powercell** before the membrane filtration. Mix to homogenize before use. Wines must be protein stabilised before being treated and must be free of turbidity.

→ STORAGE AND PACKAGING

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

- 25 kg net drums.
- 200 kg net drums.
- 1100 kg net IBC.

