

## Beverage Stabilization

### SIHA® CelluStab

**SIHA CelluStab stabilizer is a special product used for the prevention of tartrate precipitation in bottled wines.**

#### Product Characteristics

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The active ingredient is an Carboxymethylcellulose (CMC), which is a water soluble molecule derived from cellulose, that has the ability to trap tartaric acid and prevents it from crystallizing. The stabilization effect is not affected e.g. heat and filtration. The addition of CMC has no influence on the organoleptic characteristics and the color of the wine.

#### Application

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##### Quantities

The European Commission regulation establishing the new implementing rules on oenological practices is effective since the Aug 1, 2009, officially allowing the addition of CMC to wines for tartaric stabilization ((EC) No. 606/2009 to implement the Council Regulation (EC) No. 479/2008).

Max. quantity: 0.83 lb/1,000 gal (100 mg/l)

##### Addition to Wine

SIHA CelluStab stabilizer is offered as a 5% (41.72 lb/100 gal (50 g/l)) low viscosity solution.

This equates a max. dosage of the product of 25.60 fl oz/100 gal (200 ml/hl).

Before the addition to the tank, we recommend to dilute the solution in wine. Further, it is important that, during the addition, the agitator is stirring continuously, to have a homogeneous dispersion.

#### Special Note

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We recommend making preliminary and stabilization tests ensure to have the right dosage. Please note: if the saturation temperature is higher than 68 °F (20 °C), there is a risk that the stabilization is not sufficient under certain conditions. In case of usage in red wines, there is a possibility of interaction with coloring matter that can lead to the formation of haze and/or precipitate. SIHA CelluStab stabilizer can also react with Lysozym and protein instable wines.

SIHA CelluStab stabilizer should be added at least 4 – 5 days before filtration. A longer waiting period improves the filter index. Otherwise, a clogging of the membranes during bottling can occur.

The final adjustment of sulphur in the Wine has to be added after adding SIHA CelluStab stabilizer.

#### Safety

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When used and handled correctly, there are no known unfavorable effects associated with this product.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

#### Storage

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SIHA CelluStab stabilizer should be kept in closed containers in a cool and dry place.

It is stabilized with SO<sub>2</sub>, however open containers should be used up quickly.

Protect from frost.

#### Delivery Information

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SIHA CelluStab stabilizer is sold under article no. 64.209 and is available in the following package sizes:

1.32 gal (5 l)	PE canister
6.6 gal (25 l)	PE canister

#### Certified Quality

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SIHA CelluStab stabilizer is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packaging.

**North America**

44 Apple Street  
Tinton Falls, NJ 07724  
Toll Free: 800 656-3344  
(North America only)  
Tel: +1 732 212-4700

**Europe/Africa/Middle East**

Auf der Heide 2  
53947 Nettersheim, Germany  
Tel: +49 2486 809-0

Friedensstraße 41  
68804 Altludersheim, Germany  
Tel: +49 6205 2094-0

An den Nahewiesen 24  
55450 Langenlonsheim, Germany  
Tel: +49 6704 204-0

**China**

No. 3, Lane 280,  
Linhong Road  
Changning District, 200335  
Shanghai, P.R. China  
Tel: +86 21 5200-0099

**Singapore**

4 Loyang Lane #04-01/02  
Singapore 508914  
Tel: +65 6825-1668

**Brazil**

Rua Clark, 2061 - Macuco  
13279-400 - Valinhos, Brazil  
Tel: +55 11 3616-8400

**For more information, please  
email us at [filtration@eaton.com](mailto:filtration@eaton.com)  
or visit [www.eaton.com/filtration](http://www.eaton.com/filtration)**

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