

KYOCELL 2.0

Tartrate stabilisation of wines with regard to potassium bitartrate

CHARACTERISTICS

KYOCELL 2.0 is a 20% solution of cellulose gum (E466). It brings together **low viscosity** and high **concentration**, ensuring **effective stabilisation of wines with regard to potassium bitartrate** and **ease of use**.

The cellulose gums are produced exclusively from wood cellulose from sustainably managed forests.

OENOLOGICAL PROPERTIES

KYOCELL 2.0 acts as a protective colloid on both the formation and growth of crystal nuclei.

KYOCELL 2.0 has no organoleptic impact.

KYOCELL 2.0 does not stabilize calcium tartrate.

APPLICATIONS

KYOCELL 2.0 can be used on white and rosé wines, and on base wines to obtain sparkling wines. Its high concentration makes it a cellulose gum particularly suitable for reducing transport costs.

DOSAGE

Maximum legal dose according to current European regulations: 20 g/hL, i.e. 10 cL/hL for the 20% solution.

INSTRUCTIONS FOR USE

Before use, dilute **KYOCELL 2.0** with an equal volume of wine.

On still white and rosé wines:

KYOCELL 2.0 should be incorporated using a metering pump or a DOSACOL at least 48 hours before final filtration, to avoid any clogging. Homogenisation can be carried out by transfer from tank to tank, or by reverse pump-over (from the top to the bottom of the tank) of a volume at least equal to that of the tank (it is essential to use a fining connector or a DOSACOL at the lowest part of the tank).

It is important to mix thoroughly to avoid clogging the filter.

The wines must be **protein stable** (treatment with bentonite) to avoid any risk of cloudiness forming. We recommend treating the wines when they are at a temperature in excess of 12°C so as to facilitate the homogenisation of **KYOCELL 2.0** (low temperatures increase the thickness of viscous solutions)

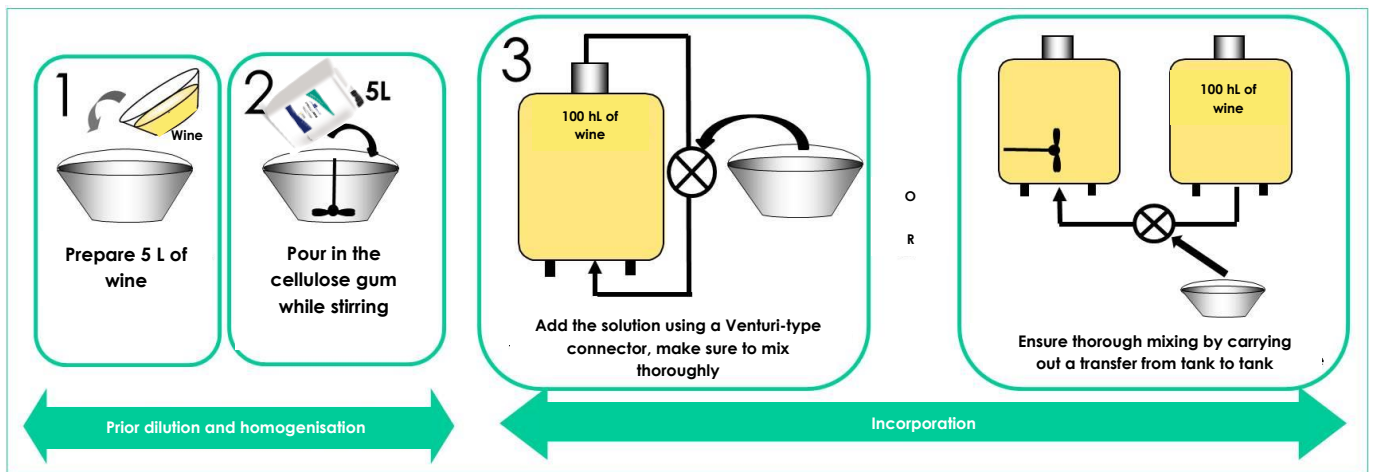
Like metatartaric acid, **KYOCELL 2.0** reacts with lysozyme.
With rosés, check that **KYOCELL 2.0** does not cause colouring matter to precipitate.

With base wines for sparkling wines:

It is recommended that base wines be treated exclusively before second fermentation during bottling.

Add **KYOCELL 2.0** to the mixture. Preliminary tests should be carried out taking into account the loss of **KYOCELL 2.0** due to riddling additives. Please consult your oenologist.

Diagram showing how to use and incorporate KYOCELL 2.0



Precautions for use

Do not use prior to tangential flow filtration.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

Presence of allergens: sulfites.

PACKAGING

1 L and 20 L

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened use rapidly.

Since we do not control the conditions of use and the implementation of our products, SOFRALAB cannot be held responsible in the event of treatment failure and presence of crystals in bottles.

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