

II.3.3.14 Treatment with Cellulose gums (Carboxymethylcellulose)

Classification:

- Sodium Carboxymethylcellulose: additive

Definition:

Addition of cellulose gums to white, rosé and sparkling wines

Objective:

Contribute to the tartaric stabilisation of white wine and sparkling wine

Prescriptions:

- a) The dose of carboxymethylcellulose to be used should be below 200 mg/
- b) For questions of incorporation, it is preferable to use products in granulated form or less viscous products.
- c) Carboxymethylcellulose may cause instability in the presence of proteins and polyphenols
- d) Cellulose gums used must be in accordance with the provisions of the International Oenological Codex.

Recommendation of the OIV:

Admitted.