

### **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.