

KYOCELL

Stabilizer to prevent the precipitation of tartrates.

CHARACTERISTICS

KYOCELL is a cellulose gum E466 for the tartaric stabilization of still and sparkling wines. **KYOCELL** is derived from wood cellulose.

KYOCELL's characteristics, viscosity, degree of substitution and degree of polymerization, are perfectly adapted to enological applications.

5% cellulose gum solution stabilized with SO₂.

KYOCELL meets the criteria defined in the OIV monograph (Office International de la Vigne et du Vin) with regards to cellulose gums.

ENOLOGICAL PROPERTIES

KYOCELL acts as a protective colloid. It hinders the formation and growth of tartrate microcrystal thus preventing the precipitation of tartaric salts, potassium bitartrate or calcium tartrate.

APPLICATION FIELD

KYOCELL is added:

- during tirage or disgorging for sparkling wines.
- before bottling white and rosés wines, that have been previously stabilized with regards to protein casse. **KYOCELL** may be added before final filtration. Homogenization is essential in order to avoid fouling and to obtain the best possible protection from the cellulose gum. It is recommended to wait two days between the addition of **KYOCELL** and final filtration.
- Before bottling white and rosés wines, which have been stabilized beforehand for protein breaks, **KYOCELL** can be brought in before final filtration. The homogenization stage is crucial in order to avoid possible clogging problems and to obtain the best possible protection. A two-day delay is recommended between **KYOCELL** and final filtration.
- Do not use with a wine treated with lysozyme.

APPLICATION RATE

8 cL/hL to 40 cL/hL depending on wine instability.

Maximum legal rate (in EU): 40 cL/hL.

Prior trials with cold stabilization allowed to determine the maximum application rate.

On very unstable wines, a partial cold stabilization could be necessary.

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INSTRUCTIONS FOR USE

Dilute to 1/3 or 1/4 with a small quantity of wine and add at the fining connection.

Precautions:

- Wine temperature: avoid adding Kyocell to cold wines (temperature below 12°C) as homogenization would be more difficult.
- Proteins: Interactions between cellulose gum and wine compounds are possible, Specifically with proteins. Once treated with Kyocell, the wine should not contain any unstable proteins.
- Cross-flow filtration: a wine treated with cellulose gum may clog the filter during cross-flow filtration
- During homogenization, it is recommended to pump over the entire tank content with the return pipe at the level of the lowest valve. Avoid using a nitrogen pipe as it may prevent complete homogenization.

Precaution for use:

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

5 L, 20 L and 1000L.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

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