# 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.