

POTASSIUM METABISULPHITE

ANTIMICROBIAL (Titre I-A) AND ANTIOXIDANT (Titre I-C) AGENT

COMPOSITION

Potassium Metabisulphite (E224)

CHARACTERISTICS

Potassium Metabisulphite is a crystalline white powder with a slight odour of sulphur dioxide. The effectiveness achieved with the addition of Potassium Metabisulphite depends on the quantity of molecular sulphur dioxide it produces.

In addition to the anti-fermentative action it prevents loss of aromas and herbaceous tastes slow down the development of undesired microflora and it has an important antioxidant action.

In the food industry it can be considered "universal" as its applications covers a wide range of products.

USES

Potassium Metabisulphite is sulphurous salt used in winemaking as an antioxidant and antimicrobial agent.

In musts it accelerates the extractions of the colour in grape skin and regulates the fermentation phases in case of high ambient temperatures.

It is widely used in wines as a preventive treatment for re-fermentation and oxidative events.

DOSAGE AND INSTRUCTION FOR USE

Immediately after crashing or after malo-lactic fermentation is settled the recommended doses are around 10-20 g/hL.

Dissolve Potassium Metabisulphite in cold water and then add to the product treated.

In case of damaged grapes or unforeseen increases in temperature larger doses may be required.

100 g of Potassium Metabisulphite releases around 57.6 of SO₂

When using Potassium Metabisulphite comply with the relative legal regulations in force.

PACKAGING

25 kg bag

1 kg. bag

0.5 kg. bag

STORAGE

Store the product in a cool dry place.

Reseal open bags carefully to avoid reduction in sulphur dioxide titre

Hygroscopic product

DANGER CLASSIFICATION

According to the Ministerial Decree approved on 28/01/1992, the product is classified as:

Xi - IRRITANT

STABILIZZANTI / CONSERVANTI

STABILISIERUNGS / KONSERVIERUNGSMITTEL

S.p.A.

ENOLOGICA
VASON

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