**OXIPREV C**

**ANTIOXIDANT FOR CIDERS AND JUICES**

**CHARACTERISTICS AND APPLICATIONS**

***Oxiprev C*** *is a special antioxidant formulation that guarantees the complete elimination of dissolved oxygen in fruit juices and ciders.*

***Oxiprev C****, thanks to its highly active components, is able to reduce the dissolved oxygen, thus protecting ciders and juices from its negative action and preserving their flavours and color.*

***Oxiprev C*** *is an ideal substitute for ascorbic acid since it eliminates the problem of dehydro-ascorbic acid oxidation, with the consequent formation of degradation products and other undesirable reactions. As a matter of fact, the free radicals that are produced when the ascorbic acid is oxidized, are able to catalyze the aging processes that would occur in bottled products.*

*Thanks to its instant solubility,* ***Oxiprev C*** *can be added directly during the mashing operation, with a dosage of 200-250 g/ton of apples, thus avoiding the browning of the pulp already before extracting the juice.*

**DOSAGE AND INSTRUCTIONS FOR USE**

***Oxiprev C*** *should preferably be added at the end of fermentation or before bottling. The product can also be added before filtration, so neutralizing the possible introduction of air into the mass during the treatment.*

**DOSAGE:**

*• 10-20 g / hl in ciders and pear juices;*

*• 2 g / hl in juices, concentrated juices, dehydrated juices;*

*• 10-30 g / hl in alcoholic flavored beverages based on apple or grape.*

*One gram/hectoliter of* ***Oxiprev C*** *increases SO2 by 2.5 mg / l.*

**COMPOSITION** *Potassium metabisulfite in a synergistic proportion with ascorbic acid.*

**REV. 0 \_111019**

**PACKING:**

*1 kg packs*

**This product is considered as not harmful and therefore it does not requires a Material Safety Data Sheet (MSDS)**.

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