



ever

POTASSIUM METABISULFITE

Antioxidant – Stabilizing agent

CHARACTERISTICS

Content in SO₂: 50 %.

An addition of 1 g/hl of potassium metabisulfite supplies 5 mg/l of SO₂.

Potassium Metabisulfite is an additive for winemaking industry with strong antioxidant and antimicrobial activities, with also extractive capacity with respect of grape's polyphenols.

APPLICATIONS

EU regulations 606/99 (updated 01/08/ 2012) establish the legal limits for the total content of SO₂ in wine:

150 mg/l in red wines (200 mg/l in red sweet wines);

200 mg/l in white and rosé wines (250 ml/l for the sweet ones).

150 mg/l if sugar content is lower than 5 g/l in liquor wines.

200 mg/l if sugar content is equal or higher than 5 g/l in liquor wines.

185 mg/l for all categories of quality sparkling wines.

235 mg/l for other sparkling wines.

INSTRUCTIONS FOR USE

Add directly the product to the mass to be treated and carefully homogenize.

COMPOSITION

Potassium Metabisulfite E 224

PACKING

250 g, 1 kg and 5 kg packs, 25 kg bags

STORAGE

The product is hygroscopic. Store in a fresh and dry place.

