**CHARACTERISTICS**

**SORBO SC**

# ANTIMICROBIC STABILIZER – COMPOUND ANTIOXIDANT

**SORBO SC** *is a compound product designed to make wines, juices and ciders stable from both biologically and chemically point of view.*

*In fact, thanks to the combination of Potassium Metabisulfite with Potassium Sorbate,* **SORBO SC** *ensures a valid barrier to lactic bacteria, often responsible for the appearance of the undesirable geranium odor.*

*Chemical and physical stability comes also from the antioxidant action of Ascorbic acid in association with free sulfur dioxide.*

**APPLICATIONS**

**SORBO SC***is a product that can be used on all types of liquid food (ciders, wines, juices); it is particularly indicated where there are no other technologies available to ensure the stability of the final product.*

**DOSAGE AND INSTRUCTIONS FOR USE**

*20-40 g/hl depending on the sugar content in the product to be stabilized.*

*40 g/hl produce 270 mg/l of Potassium Sorbate and 50 mg/l of SO2.*

**SORBO SC** *should be dispersed within the mass to be treated, after dilution, immediately before bottling, trying to homogenize it through a pumping over.*

**COMPOSITION**

*Potassium sorbate, Potassium metabisulfite, L-Ascorbic acid.*

**PACKING**

**REV. 0\_0215219**

*1 kg pack*