



# POTASSIUM METABISULPHITE

## PRESERVATIVE



### COMPOSITION

Potassium metabisulphite (E224)  
It contains sulphites.



### CHARACTERISTICS

POTASSIUM METABISULPHITE in addition to the anti-fermentative activity, has important technological effects: antioxidant, antioxidasic and solvent activities. The effectiveness achieved with the addition of POTASSIUM METABISULPHITE depends on the quantity of molecular sulphur dioxide it produces. In the food industry POTASSIUM METABISULPHITE is a universal preservative as its applications cover a wide range of products. It is a crystalline white powder.



### APPLICATIONS

POTASSIUM METABISULPHITE is a sulphur salt allowed in winemaking and in the curative and preventive processes in wine. In must, when there are grape skins, it helps colour extraction and regulates the fermentation phases in case of high room temperature. 100 g of POTASSIUM METABISULPHITE develops stoichiometric the 57,6% of sulphur dioxide.

**When using POTASSIUM METABISULPHITE comply with the relative legal regulations in force.**



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### DIRECTIONS FOR USE

Use it immediately after crushing or after malolactic fermentation. Dissolve the powder in cold water and then add to the product treated.

In case of damaged grapes or of possible increases in temperature, higher doses may be required.

To preserve a wine add small quantities of product according to the quantity of free sulphur dioxide available.



### DOSAGE

The recommended dosage is around 10-20 g/hL.



### PACKAGING

25 kg bags;  
250 g, 500 g and 1 kg bags.



### STORAGE

Keep the product in a cool and dry place.

Close open bags carefully to avoid loss of SO<sub>2</sub> titre.

Warning: even if stored in a closed place POTASSIUM METABISULPHITE tends to lose titre transforming on the surface in sulphate.



### HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).