



POTASSIUM BICARBONATE

ACIDITY REGULATOR



COMPOSITION

Pure potassium bicarbonate (E 501).



CHARACTERISTICS

POTASSIUM BICARBONATE comes in a crystal powder form. It is an excellent deacidification agent due to both its neutralizing power and the qualitative results.



APPLICATIONS

Even at high doses POTASSIUM BICARBONATE does not give undesired organoleptic elements to the products treated nor significantly affects the colour. The activity of POTASSIUM BICARBONATE is two-fold: the reduction of acidity through the neutralization of acids and the precipitation of acid potassium tartrate. It is recommended to use POTASSIUM BICARBONATE in wine and not in must because you can achieve better tartaric stability results. POTASSIUM BICARBONATE gives wines a better organoleptic balance and helps a faster chemical-physical stabilization. If the pH values are excessively low, a slight deacidification activity is recommended if you plan to help malolactic fermentation.

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



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DIRECTIONS FOR USE



Add POTASSIUM BICARBONATE directly to the wine to be treated, stirring continuously. To help the release of carbon dioxide that develops after the deacidification activity, it is recommended not to fill the container completely.

DOSAGE



Laboratory tests are highly recommended in order to determine proper dosage rates. A treatment with 1 g/L of POTASSIUM BICARBONATE reduces the overall acidity by approx. 0.9%. We remind that the deacidification activity in wine, in wine-producing areas where it is permitted, can only be carried out within a maximum limit of 1 g/L expressed as tartaric acid.

PACKAGING



25 kg bags.
1 kg poly laminated bags.

STORAGE



Keep in a cool, dry place. Close open packs securely.

HAZARD



Based on the current European regulations the product is classified: not hazardous.