



FLAVOUR SAVE

BALANCED FORMULATION WITH ANTI-OXIDANT ACTIVITY



COMPOSITION

Potassium metabisulphite (E 224) 65%, L-ascorbic acid (E 300) 35%.
It contains sulphites.



CHARACTERISTICS

FLAVOUR SAVE is a balanced poly-compound capable of preserving the typical flavours of grapes and able to prevent oxidation of the colouring and aromatic components of must, juices and wines. Ascorbic acid and sulphur dioxide in FLAVOUR SAVE help to regulate wine's rH, allowing a long lasting reducing activity. It looks like white powder and it's prepared in such a way to keep its characteristics unchanged.



APPLICATIONS

FLAVOUR SAVE carries out effective antioxidant and preservative activity of the typical aromas of grapes.

The synergic actions of its components maintain the:

- unaltered typical primary flavours;
- lower redox potential;
- protection from microbial spoilage.

It's also used in wine for prevention of oxidation also in association with specific tannins, suitable for this purpose (i.e. TI PREMIUM®, PREMIUM® STAB, HARVEST TAN®, SAFE TAN®...).

FLAVOUR SAVE when added to wine allows longer shelf life thanks to a better oxidation-reduction balance, ideal for keeping the flavours, freshness, fruitiness and typical features of the wine unaltered.

When using FLAVOUR SAVE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Add FLAVOUR SAVE directly to the wine or dissolve the required quantity in part of the wine to treat in 1:10 ratio, avoid aeration. Add to the wine and ensure a proper stirring. FLAVOUR SAVE has to be added to the wine as stabilizer just before bottling.



DOSAGE

From 10 to 20 g/hL.
Caution: 10 g/hL of FLAVOUR SAVE provide about 40 mg/L of sulphur dioxide and 35 mg/L of ascorbic acid.



PACKAGING

1 kg poly laminated bags.



STORAGE

Store in a cool and dry place. Carefully close the open bags in order to limit the loss of titre of sulphur dioxide
Warning: even in a sealed container, potassium metabisulphite tends to lose its titre and turns into sulphate on the surface.



HAZARD

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