



# SORBOXAN®

FORMULATION WITH STABILIZING ACTION

## COMPOSITION



Potassium sorbate (E 202) 60 %, potassium metabisulphite (E 224) 18 %, citric acid (E 330) 14%, L-ascorbic acid (E 300) 8 %.  
**It contains sulphites.**

## CHARACTERISTICS



SORBOXAN® is a multifunctional preparation which can supply chemical and biological stability to the wine due to the fungistat effect of potassium sorbate together with sulphur dioxide.  
It carries out anti-oxidant and anti-oxidase action because of the simultaneous presence of ascorbic acid and sulfur dioxide.

## APPLICATIONS



SORBOXAN® carries out effective biological stabilization action in wine, especially when technologies are not enough to guarantee a biologically stable product.  
The sorbic acid, furthermore, guarantees effective protection from flowers.  
The presence of potassium metabisulphite protects wine from the catabolism of lactic bacteria on sorbic acid, preventing the formation of anomalous perfumes (geranium).  
At the same time, the L-ascorbic acid, in balanced synergy with the citric acid and sulfur dioxide, protects from oxidation reactions with the sorbic acid.

**When using SORBOXAN® comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Add SORBOXAN® directly to the wine to be treated, just before bottling, without prior dispersion in water or wine, dusting it over the wine when pumping over.



## DOSAGE

For white and red wines: 25-45 g/hl  
Caution: 45 g/hl of SORBOXAN® provide the wine with 200 mg/l of sorbic acid, 47 mg/l of sulfur dioxide, 36 mg/l of L-ascorbic acid and 63 mg/L of citric acid.



## PACKAGING

1 kg poly laminate bags.



## STORAGE

The product is hygroscopic; store in a cool dry place. Reseal open bags carefully.



## HAZARD

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