

METABISOLFITO di

potassio

COMPOSITION

E224 Pure Potassium Metabisulfite.

GENERAL CHARACTERISTICS

Appearance: homogeneous white powder, with an odor of SO2

Potassium Metabisulfite performs antioxidant, antioxidase and antiseptic functions toward undesirable microbiological flora. It also performs an extractive action toward phenolic substances present in grapes.

APPLICATIONS

Treatment of grapes, musts and wines to prevent oxidation and microbiological contamination in general. **Potassium Metabisulfite** has several applications in the beverage industry and in the food industry in general. In case of use outside the wine industry, it is advisable to check the Reference Legislation for the area of use.

RECOMMENDED DOSAGES

Add in varying doses as needed, taking care not to exceed the legal limits for sulfur dioxide content. Current EU regulations specify the following limits, expressed as total SO2:

(a) 160 mg/l for red wines;

(b) 210 mg/l for white and rosé wines;

(c) 185 mg/l for quality sparkling wines and VSQPRDs

(d) 235 mg/l for sparkling wines.

For non-sparkling wines with residual sugar content, expressed as invert sugar, of 5 g/I or more, the limits become as follows:

(a) 210 mg/l for red wines;

(b) 260 g/l for white and rosé wines.

<u>1 g of Potassium Metabisulfite provides about 5 mg/l of SO2.</u>

MODE OF USE

Dissolve **Potassium Metabisulfite** in a little water or directly in wine, then add it into the mass to be treated by homogenizing thoroughly.

PACKAGES AVAILABLE

250 g bag Bag 1 kg 25 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place. Open package: close tightly and store as indicated above. WARNING: METABISOLFITO di potassio Afraid of moisture.

Exclusively for oenological and professional use - Reg. (EU) 2022/68 Product obtained from raw materials in accordance with O.I.V. International Oenological Codex Contains allergens: SO2

The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.

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