

# SORBATO di potassio

## COMPOSITION

Pure potassium sorbate

## GENERAL CHARACTERISTICS

Appearance: colorless and odorless spherical granulate.

Granulated, ultra-pure product with fungistatic action (E 202)

The high degree of purity ensures the absence of abnormal odors peculiar to the raw material. **POTASSIUM SORBATE** is a product that can provide biological stability to wine, thanks to its fungistatic effect. It is a valuable antiseptic that can be used in various food products.

## APPLICATIONS

**POTASSIUM SORBATE** has a microbiological stabilizing action in wine, providing protection especially with regard to flor.

the use of **POTASSIUM SORBATE** is also advisable in wines with residual sugar, so as to avoid any unwanted refermentation in the bottle.

In order to obtain an optimal action of **POTASSIUM SORBATE**, it is advisable to combine the product with a limited amount of **SULPHUR ANHYDRIDE** and to carry out a **STERILE FILTRATION**, so as to avoid possible oxidation or prevent catabolism by lactic acid bacteria on sorbic acid, avoiding the formation of anomalous aromas.

When using Potassium Sorbate, follow the relevant legal regulations.

## RECOMMENDED DOSAGES

Up to 27g/hL for white and red wines.

CAUTION: 27 g/hL of **POTASSIUM SORBATE** contributes about 200 mg/L sorbic acid (legal limit), and about 70 mg/L Potassium to wine.

## MODE OF USE

Dissolve **POTASSIUM SORBATE** in water, at a ratio of 1:5, stirring until any lumps have completely disappeared, then add to the mass being reassembled and homogenize properly.

Potassium sorbate must be used in the presence of sulfur (free SO<sub>2</sub>, about 25-40 mg/l).

Do not use after 1 hour after its preparation.

## PACKAGES AVAILABLE

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.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**

**Limited use**

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