

# POTASSIUM METABISULFITE

## DESCRIPTION

White crystalline powder, with characteristic sulfur dioxide odor.

## COMPOSITION

Potassium metabisulfite.

## APPLICATION

Indispensable additive with antioxidant, antimicrobial function; blocks the action of oxidative enzymes, accelerates the extraction processes of phenolic substances and coloring matter.

## INSTRUCTIONS FOR USE

Dissolve in a volume of water equal to 10 times its weight.

Use limitations: Limits (maximum quantity in the product placed on the market) as specified in Annex I B.

## DOSAGE

Variable doses according to needs, also verifying the phytosanitary state of the grapes.

EC Regulation 606/2009 in Annex IB specifies that the total sulfur dioxide content of wines other than sparkling wines and liqueur wines cannot exceed the following limits:

- 150 mg/l for red wines
- 200 mg/l for white and rosé wines
- 185 mg/l for all categories of quality sparkling wines
- 235 mg/l for other sparkling wines

For wines with a sugar content, expressed as the sum of glucose and fructose, equal to or greater than 5 g/l, the maximum sulfur dioxide content is raised to:

- 200 mg/l for red wines
- 250 mg/l for white and rosé wines

QUANTITY OF SO <sub>2</sub> BE ADDED			POTASSIUM METABISULFITE
g/hl	mg/l (ppm)	Dose to be added	Potassium contribution in mg/l
1	10	1,8 g/hl	6,5
2	20	3,6 g/hl	12,9
3	30	5,4 g/hl	19,4
4	40	7,2 g/hl	25,8
5	50	9 g/hl	32,3
6	60	10,8 g/hl	38,8
7	70	12,6 g/hl	45,2
8	80	14,4 g/hl	51,7
9	90	16,2 g/hl	58,2
10	100	18 g/hl	64,6

## PACKAGING

1 kg and 25 kg packages.

## STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free.

The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

## HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.