

AMMONIUM BISULFITE

DESCRIPTION

Liquid sulfiting agent with nitrogen supply available for fermentation.

The title of the liquid ammonium bisulfite solution by volume is equal to:

SO2: 630 g/l NH3: 177 g/l

Clear liquid of yellow color. Totally soluble in water.

The odor of Ammonium Bisulfite is characteristic of solutions containing sulfur dioxide.

Chemical formula: NH, HSO,

Determinazione/ Determination	Unità di Misura/ Unit of Measure	Specifica/ Specification
Aspetto del prodotto / Appearance		Soluzione limpida / Limpid solution
Colore del prodotto / Color		Incolore o giallo chiaro / Colorless or light yellow
Odore del prodotto / Odor		Di SO ₂ / of SO ₂
Peso specifico / Specific weight	Kg/dm3	1,37 – 1,38
Titolo (SO ₂) / Titre (SO ₂)	g/l	610,00 – 650,00
Ferro (Fe) / Iron (Fe)	ppm	<=5
Metalli pesanti / Heavy metals	ppm	<=10
Piombo (Pb) / Lead (Pb)	ppm	<=5

COMPOSITION

Ammonium bisulfite.

APPLICATION

This sulfiting agent allows the simultaneous addition of both sulfur dioxide and nitrogen, in ammoniacal form, to musts. YAN (Yeast Assimilable Nitrogen) is the form of ammoniacal nitrogen most readily assimilated by yeasts; for this reason it is essential that the YAN content is adequate to allow proper fermentation.

DOSAGE

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

On musts, from 10 to 30 ml/hl.

Using 10 ml/hl of LIQUID AMMONIUM BISULFITE 70% provides 63 mg/l of SO2 and approximately 17.7 mg/l of YAN. Use limitations: maximum limit of 0.2 g/l (expressed as salts) and within the limits provided in point 7 of Reg. 606/2009.



TECHNICAL DATA SHEET

PACKAGING

From 1 kg, 25 kg and 1400 kg

STORAGE

<u>Unopened package:</u> 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.

<u>Opened package:</u> 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.

CLASSIFICATIONS AND DECLARATIONS

Compliant with EC Reg. 606/2009 – Compliant with the International Oenological Code.

Reg. 2019/934 (applied from December 7, 2019) ADR Classification: Not classified

GMO Declaration: Does not contain GMOs; does not derive from GMOs; EC Reg. n.1829/2003;

EC Reg. n. 1830/2003 Allergens: Does not contain allergenic products compliant with Reg. 1169/2011

The information contained in this sheet is that available in the current state of our knowledge.

Users are required to operate according to good working practices and according to current legislation; it is also advisable to operate with preliminary tests.

The indications reported in this document do not constitute a guarantee of obtaining the result.