

POTASSIUM BICARBONATE

Acidity corrector

DESCRIPTION

White crystalline powder, quite hygroscopic, easily soluble in water and alcohol.

COMPOSITION

Potassium bicarbonate.

APPLICATION

Recommended in wine treatment to reduce wine acidity and treat sparkling wines.

Potassium Bicarbonate respects the organoleptic characteristics of wine and has no influence on color.

DOSAGE

From 50 to 140 g/hl.

Deacidification treatment is permitted up to 1 g/l expressed as tartaric acid.

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 mesi 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.