

POTASSIUM SORBATE

DESCRIPTION

Performs an anti-fermentative action. Acts against molds and yeasts, in food products with high residual sugar content.

CHARACTERISTICS:

- Minimal toxicity
- Total solubility
- Duration over time
- Does not interfere with taste and aroma

Potassium sorbate is an anti-fermentative additive for all foods in which its use is permitted. The use of POTASSIUM SORBATE in oenology is regulated by legal limits, since oxidation, or the reaction of oxygen with the sorbic ion, in wines can give rise to an odorous compound typical of geraniol.

Appearance	White-cream granular powder
Solubility	Water
Humidity(%)	100-104°C/6h 10 max.
Ash(%)	800-850°C+Mg acet. 4,5 - 5,5
Potassium(%)	2 - 2,5
pH sol.10%	6,4 - 7
Proteins (%s/s) Kieldahl F=	6,38 93 min.

MICROBIOLOGICAL ANALYSIS:

Bacterial load/g 64 LFGB L01.00-5 ISO 4833	30000 max.
Yeasts/g ?64 LFGB L01.00-37	50 max.
Mu_e/g ?64 LFGB L01.00-37	50 max.
Salmonella/25g ?64 LFGB L00.00-20 ISO 6579	Absent
Enterobacteria/g ISO 21528	10 max.

COMPOSITION

Potassium salt of sorbic acid.

APPLICATION

The minimum precautions for use in Oenology can be summarized as follows:

- Use in sterile environment with 0.45 micron membranes
- Not recommended for use on sweet red wines
- Prefer wines with acetaldehyde and pyruvic acid content within minimum average values.
- Free sulfur dioxide at least 35/40 mg/l at bottling.

USAGE DOSAGE

The dosage varies from 15 to 27 g/hl.

The addition is usually performed after the last filtration.

The reduced yeast load, high alcoholic strength and low pH (high total acidity) allow for lower dosages.

The product is very soluble so it is recommended to disperse it directly in wine under stirring to ensure homogenization.

Usage limitations: maximum quantity of sorbic acid in the treated product placed on the market: 200 mg/l

PACKAGING

1 kg packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and free from odors. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close it carefully and store it 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 suitable industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.