



POTASSIUM SORBATE

PRESERVATIVE



COMPOSITION

Pure granulated potassium sorbate (E 202).



CHARACTERISTICS

POTASSIUM SORBATE is a product which can give biological stability to the wine, due to its fungistatic effect. It is an effective preservative which can be used in various food products.

The high level of purity ensures the absence of undesired odors typical of the raw material.

It comes in the form of spherical granules and therefore limits the formation of dust.



APPLICATIONS

POTASSIUM SORBATE carries out effective biological stabilization action on the wine, especially in cases in which the technologies are not sufficient to guarantee a biologically stable product.

It guarantees effective protection from flor.

To obtain an optimal conservation effect, the POTASSIUM SORBATE should be used along with an adequate dose of sulfur dioxide and a sterile filtration treatment.

The presence of free sulfur dioxide protects the wine from oxidation and from the catabolism of the lactic bacteria on the sorbic acid, preventing the formation of anomalous perfumes (e.g. geranium).

The use of POTASSIUM SORBATE is recommended for wines containing residual sugar which are therefore susceptible to undesired refermentation in the bottle.

The action of sorbic acid and sorbates is not compromised by heat treatments.

When using POTASSIUM SORBATE comply with the relative legal regulations in force.



POTASSIUM SORBATE

PRESERVATIVE



DIRECTIONS FOR USE

POTASSIUM SORBATE is much more soluble than sorbic acid so that it is added directly to the mass to treat when pumping over, immediately before bottling, without the need to prepare a solution in water or wine.



DOSAGE

For white and red wines: up to 27 g/hl
Warning: 27 g/hl of POTASSIUM SORBATE provides about 200 mg/l of sorbic acid (the current legal limit) to the wine, and about 70 mg/l of potassium.



PACKAGING

25 kg bags;
1 kg poly laminate bags.



STORAGE

Store in a cool dry place. Reseal open packs carefully.
The product is hygroscopic.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).