

POTASSIUM BICARBONATE

CORRECTORS

Deacidification of must and wine.

Maximum dosage allowed in the E.C. : according to the area

In the E.C. : product subject to authorisation

↓ OENOLOGICAL APPLICATIONS

POTASSIUM BICARBONATE is used to deacidify must or wine. Its use is common in the phases of activation and starter for initiating malolactic fermentation.

POTASSIUM BICARBONATE occurs a salinization of free tartaric acid.

In practice, we consider that the addition of 0.5 g/L of **POTASSIUM BICARBONATE** drops the total acidity of about 0.3 g/L in H₂SO₄ (0.46 g/L in tartaric acid). This yield takes into account of neutralized acidity and tartaric precipitations induced.

↓ INSTRUCTIONS FOR USE

POTASSIUM BICARBONATE is added directly into the wine. Its addition might induce a important sparkling reaction. It's strongly recommended to add it gradually in a tank with a suffisant head space (15 à 20%).

The calculation of the **POTASSIUM BICARBONATE** and its implementation will be done under supervision of a winemaker, taking into account of acidity and pH of the must or wine.

The implementation may be different depending on the type of product to deacidify and the goal of the deacidification.

↓ DOSE RATE

To calculate the dosage, consult your laboratory and/or your consultant

↓ PACKAGING AND STORAGE

- In 1 kg and 25 kg bags

Keep it dry, well ventilated premises, free from odours, at temperature between 5 and 25°C.

Once open, the product must be used quickly.