

AMMONIUM BISULFITE 150 g/L

SULFUROUS PRODUCTS

Maximum legally permitted quantities in accordance with Annex 1B of the CE Regulation No. 606/2009.

↓ OENOLOGICAL APPLICATIONS

AMMONIUM BISULFITE A 150 g/L may be used:

During the harvest :

- On must: In the must collecting tank to prevent oxidase taint and any microbial contamination.
- On red wines: When vatting or whilst pressing, to extract and stabilise colouring matter.

AMMONIUM BISULFITE A 150 g/L has the following properties:

- It is a selection factor for yeast since it limits the growth of undesirable yeasts.
- With its antioxidant action, it plays a role in the prevention of oxidase taint, contamination (flat taste) and Maderisation.
- It helps extract colour by encouraging the breakdown of the anthocyanins contained in the grape skins.
- It helps stabilise colour with red wines.

↓ INSTRUCTIONS FOR USE

Homogenize properly after addition in wine or must.

Avoid contact with metallic items (iron, copper or aluminium).

↓ DOSE RATE

Consult your oenologist or laboratory.

↓ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L and 10hL cans.

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.