

POTASSIUM BISULFITE 150 g/L

SULFUROUS PRODUCTS

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

↘ OENOLOGICAL APPLICATIONS

- On must: In the must collecting tank to prevent oxidase taint and any microbial contamination.
 - For red wines: When vatting or whilst pressing, to extract and stabilise colouring matter.
 - With base wines (vin clair):
 - To stop the development of lactic bacteria,
 - To ensure good protection for the wine against microbial attack after malolactic fermentation.
 - After secondary fermentation, use with the finishing liqueur to ensure the wine's good keeping.
- POTASSIUM BISULFITE AT 150 g/L** can be used throughout the wine making process from pressings to must to finished wine.
- The three main properties are :
- an antiseptic against yeast and bacteria
 - antioxidant activity
 - a role in increasing solubility of polyphenols

↘ 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, 20 L, 1000L cans.
- Store in a dry environment which is well ventilated at a temperature between 10 and 25 °C.
The recommended use by date is marked on the packaging.
- POTASSIUM BISULFITE AT 150 g/L** rapidly loses its effectiveness once the package has been opened.