

# POTASSIUM METABISULPHITE

## SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO<sub>2</sub>) in wine.

### ↘ OENOLOGICAL APPLICATIONS

**POTASSIUM METABISULPHITE** can be used throughout the wine making process from pressings to must to finished wine.

**POTASSIUM METABISULPHITE** contains 52 to 55 % available sulphur dioxide. The three main properties are:

- An antiseptic against yeast and bacteria
- Antioxidant activity
- A role in increasing solubility of polyphenols

### ↘ INSTRUCTIONS FOR USE

**POTASSIUM METABISULPHITE** is easier to use if previously dissolved in a wine/water mix (40% weight by volume).

Example: 400 g of **POTASSIUM METABISULPHITE** in 1 litre of water provides 200 g of sulphur dioxide in solution.

### ↘ DOSE RATE

Consult your oenologist.

### ↘ PACKAGING AND STORAGE

- Packs of 1 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature between 10 and 20°C. The recommended use by date is marked on the packaging.

**POTASSIUM METABISULPHITE** rapidly loses its effectiveness once the package has been opened.