

Les Essentiels

SORBATE DE POTASSIUM

Antifungal treatment, blocks the development of yeast.

CHARACTERISTICS

SORBATE DE POTASSIUM is an antifungus which blocks the development of alcoholic or mycoderma yeast. Its activity and qualities are monitored and registered by our quality laboratory.

OENOLOGICAL PROPERTIES

SORBATE DE POTASSIUM displays fungistatic action and prevents the development of yeast: fermentation yeasts such as yeast veil.
It stabilizes wines containing sugar and inhibits wine disease (deterioration of alcohol).

APPLICATION RATE

Between 20 to 25 g/hl depending on the nature of the wine.
Maximum legal dose: 27 g/hL.

INSTRUCTIONS FOR USE

- Slowly incorporate during pumping over in a solution (1 kg for 10 l of water)
- Never dissolve directly in wine or an acidic product.
- While **SORBATE DE POTASSIUM** limits sulphiting, it must always be used in combination with a certain content of free SO₂:
- Between 30 mg/L to 40 mg/L for red wine.
- Between 40 mg/L to 60 mg/L for sweet wine.

INGREDIENTS

Potassium sorbate.

- Solubility: 58.2 mg/100 ml
- Flash: > 210°C
- Humidity: < 10%.

PACKAGING

Creamy white granules packed in a 1 kg or 500 g. polyethylene bag

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.
Once open: use quickly.
Best used before BIUB date written on package

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