

Potassium Metabisulphite

CHARACTERISTICS

Potassium metabisulphite is an inorganic salt containing sulphur. It breaks down in acid to produce sulphur dioxide.

Potassium metabisulphite has a theoretical SO₂ yield of 57%.

Correct use of SO₂ decreases oxidation, improves colour and aroma and lowers volatile acidity. SO₂ has the following properties:

- Antioxidant:** reductive effect. Captures oxygen and prevents oxidation.
- Antioxidase:** destroys oxidases and prevents casse.
- Antimicrobial:** inhibits the action of yeasts and lactic and acetic bacteria.

This compound has several names, all of which are valid. These include: potassium metabisulphite, potassium disulphite, potassium pyrosulphite and potassium pentao-xodisulphate (IV).

ORGANOLEPTIC PROPERTIES

In some cases, it produces an improvement in taste as it reacts with the acetaldehyde in the wine and removes the latter's distinctive aroma. In very high doses, an undesired odour may be produced by the hydrogen sulphide or its derivatives.

COMPOSITION

Potassium metabisulphite (E-224).

Allergen: Contains sulfites

DOSAGE

Standard-quality vintages 6 - 16 g/hl or 100kg of grapes.

The dose will depend on the quality of the grapes and the acidity of the must or wine. Total sulphur dioxide content may not exceed 150 mg/l for red wines or 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose plus fructose) equals or exceeds 5 g/l, the permitted values are 200 mg/l for red wines and 250 mg/l for white and rosé wines.

APPLICATIONS

In must or wine.

INSTRUCTIONS FOR USE

This product may be added directly to the must or wine. Users are recommended to make up a 10% solution in water (mixing vigorously) in proportions appropriate to the intended dose.

Precautions for use:

Potassium metabisulphite is a toxic product and all due care should be taken when handling it. Avoid contact with eyes and mucus membranes. This product should only be used by trained staff.

PHYSICAL APPEARANCE

White crystalline powder.

PACKAGING

1 and 25 kg packs.

STORAGE

Store in the original packaging in a cool, dry place. Do not expose to direct sunlight.

Use the product as soon as possible after opening.

Best before: 2 year from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation (UE) 2019/934.

PHYSIOCHEMICAL PROPERTIES

EP 001 (REV.4)

K ₂ S ₂ O content [%]	> 97,2
Thiosulfate [%]	< 0.1
Iron [ppm]	< 10
Selenium [ppm]	< 5
Arsenic [ppm]	< 3
Lead [ppm]	< 2
Mercury [ppm]	< 1
Sodium [%]	< 2
Chlorides (in HCl) [g/kg]	< 1
