

POTASSIUM SORBATE

CHARACTERISTICS

Potassium sorbate is a preservative with a fungicidal effect. It is mainly used to prevent re-fermentation in sweet wines.

It is applied to prevent development of lactic bacteria, which can degrade the sorbic acid in *geraniol*, and thereby ensure high free sulphur-dioxide content.

APPLICATIONS

In sweet wines to inhibit yeasts and moulds.

COMPOSITION

Potassium sorbate (E-202).

DOSAGE

Wine **10-25 g/hl**

Total sorbic acid content may not exceed 200 mg/l of wine. A 267,9 g dose of potassium sorbate produces 200 g of sorbic acid.

INSTRUCTIONS FOR USE

- Dissolve in 5 times its weight of water and add directly to the total volume of wine to be treated.

Precautions for use:

Potassium sorbate should be used in the presence of sulphur dioxide (free SO₂ around 25-40 mg/l).

Do not use more than 1 hour after preparation.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99
Moisture [%]	< 1
Chlorides [g/kg]	< 1
Sulphates [g/kg]	< 1
Aldehydes (CH ₂ O) [%]	< 0.1
As [mg/kg]	< 3
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
Heavy metals [mg/kg]	< 10

PHYSICAL APPEARANCE

White crystalline granulated powder.

PACKAGING

1 and 25 kg packs.

STORAGE

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

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 2022/86.