

# POTASSIUM METABISULPHITE

## SULFUROUS PRODUCTS

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

- 210 mg/L for still white and rose wine
- 160 mg/L for red wine
- 185 mg/L for sparkling 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.



Xi: Irritating

R31: Liberates a toxic gas if in contact with an acid

R36/37: Irritant to eyes and the respiratory system

S26: In case of contact with eyes, rinse abundantly with a lot of cold water and consult a specialist

S44: In case of sickness consult a doctor