

Potassium metabisulfite

FEATURES

Potassium Metabisulfite is a salt of inorganic origin that contains sulfur and is capable of producing or generating sulfur dioxide when dissociated in an acidic medium.

The theoretical SO₂ yield provided by the K₂S₂O₅ is 57%.

A correct use of SO₂ allows us to obtain less oxidized wines, with a better color and aroma, and a lower volatile acidity, due to its effects such as:

- Antioxidant: it has reducing properties, hoarding oxygen and preventing the appearance of oxidative notes.
- Antioxidasic: Destroys oxidases preventing breakage.
- Antimicrobial: It exerts an inhibitory activity on yeasts, lactic acid bacteria and acetic bacteria.

There are several ways to name this compound, all equally valid, these are: potassium metabisulfite, potassium disulphite, potassium pyrosulfite and potassium pentaoxodisulfate (IV).

APPLICATION

On must or wine.

ORGANOLEPTIC QUALITIES

In some cases, there is a taste improvement as it reacts with acetaldehyde by eliminating the presence of its characteristic aroma.

In very high doses, a defective odor of the gas itself, hydrogen sulfide or derivatives may appear.

COMPOSITION

Potassium metabisulfite (E-224).

Allergen: Contains sulfites.

DOSAGE

At harvest **6 – 16 g/hL or 100kg of grapes**

The dose depends on the health status of the grapes and the acidity of the musts or wines.

The total sulphur dioxide content may not exceed 150 mg/l for red wines and 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose + fructose) is equal to or greater than 5 g/l, the permitted values are 200 mg/l for red wines and 250 mg/l for white and rosé wines.

HOW TO USE

The product can be added directly to the must or wine.

It is recommended to previously dissolve (in vigorous agitation) in 10% water, in the appropriate proportions depending on the dose to be used.

Work Precautions:

As it is a toxic product, extreme measures must be taken to

Precautions. Avoid contact with eyes and mucous membranes. The

Handling must be carried out by qualified personnel.

PHYSICAL APPEARANCE

White crystalline powder.

PRESENTATION

Packs of 1 and 25 kg

PHYSICOCHEMICAL PROPERTIES

EP 001 (rev.5)

K ₂ S ₂ O ₅ [%]	> 97.2
SO ₂ [%]	> 56
Thiosulfate (with respect to SO ₂ content) [%]	< 0.01
Sulfite Test	Pass test
Potassium test	Pass test
Solubility (in water) [g/L]	454.5 Insoluble
Na [%]	< 2
Chlorides (HCl) [g/kg]	< 0.5
Fe [mg/kg]	< 5
Se [mg/kg]	< 1

As [mg/kg]	< 1
Pb [mg/kg]	< 1
Hg [mg/kg]	< 0.1

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors.

Once opened, it should be used as soon as possible.

Optimal consumption date: 2 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.