

SULFAMOL

Ammonium hydrogen sulphite in an aqueous solution

CHARACTERISTICS

Sulfamol produces sulphur dioxide (SO₂) and ammonium ions (NH₄⁺). When applied to musts, it protects them throughout the winemaking process.

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.

APPLICATIONS

With grapes and musts.

ORGANOLEPTIC QUALITIES

In very high doses, an undesired odour may be produced by the sulphur dioxide or its derivatives.

COMPOSITION

Sulfamol 150:
Ammonium hydrogen sulphite in a 23% aqueous solution.

Sulfamol 200:
Ammonium hydrogen sulphite in a 31% aqueous solution.

Sulfamol 400:
Ammonium hydrogen sulphite in a 50% aqueous solution.

Sulfamol 640:
Ammonium hydrogen sulphite in a 70% aqueous solution.

Allergen: Contains sulphites.

DOSAGE

Standard dose

Sulfamol 150	20 – 53 ml/hl
Sulfamol 200	15 – 40 ml/hl
Sulfamol 400	8 – 20 ml/hl
Sulfamol 640	5 – 13 ml/hl

The dose will depend on the quality of the grapes and the acidity of the must.

It should be borne in mind that 1 litre of:

Sulfamol 150 produces 150 g of SO₂ and 39.8 g of NH₄⁺ ions.

Sulfamol 200 produces 200 g of SO₂ and 59 g of NH₄⁺ ions.

Sulfamol 400 produces 400 g of SO₂ and 118 g of NH₄⁺ ions.

Sulfamol 640 produces 640 g of SO₂ and 177 g of NH₄⁺ ions.

Note: A 10-ml/hl dose of **Sulfamol 640** produces 17.7 mg/l of YAN (Yeast-Assimilable Nitrogen).

Current EU legislation establishes that ammonium bisulphite (NH₄HSO₃) may only be used in alcoholic fermentation and must not exceed 0.2 g/l.

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.

INSTRUCTIONS FOR USE

This product may be added directly to the must.

To ensure thorough mixing, users are recommended to utilize a metering pump to provide precise and even dosing.

Precautions for use

Sulfamol 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

Transparent, slightly yellowy liquid with a slight odour of ammonium.

PACKAGING

Sulfamol 150: 12-kg, 23-kg and 1,200-kg containers.

Sulfamol 200: 12-kg, 24-kg and 1,200-kg containers.

Sulfamol 400: 12-kg, 25-kg and 1,300-kg containers.

Sulfamol 640: 14-kg, 26-kg and 1,400-kg containers.

PHYSICO-CHEMICAL PROPERTIES

Sulfamol	150	200	400	640
NH ₄ HSO ₃ [%]	21-25	29-33	48-52	68-72
SO ₂ [g/L]	130-170	170-230	370-430	595-655
pH	4,2-5,6	4,2-5,6	4,2-5,6	4,2-5,6
Density [g/ml]	1,05-1,13	1,09-1,15	1,20-1,30	1,36-1,43
Sulphated ash [%]	< 0,2	< 0,2	< 0,2	< 0,2
Fe [mg/kg]	< 50	< 50	< 50	< 50
Pb [mg/kg]	< 5	< 5	< 5	< 5
Hg [mg/kg]	< 1	< 1	< 1	< 1
As [mg/kg]	< 3	< 3	< 3	< 3

STORAGE

Store in the original packaging in a cool, dry and odour-free place. To moderate temperatures (between 13 ° C and 25 ° C) . Temperatures keyholes at 13 ° C the product may crystallize.

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 No 606/2009.

Sulfamol 150 EP 685
Sulfamol 200 EP 653
Sulfamol 400 EP 733
Sulfamol 640 EP 005
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