

Potassium sorbate

FEATURES

Potassium sorbate is a preservative with a fungicidal effect used mainly to prevent refermentation in sweet wines.

Due to the risk of developing lactic acid bacteria capable of degrading sorbic acid into geraniol, its application is necessary to ensure a high level of free sulphur.

APPLICATION

Inhibitor of yeasts and molds in sweet wines.

COMPOSITION

Potassium sorbate (E-202).

DOSAGE

Recommended dosage: 10-25 g/hl

The total sorbic acid content cannot exceed 200 mg/l in wine. 267.9 g of potassium sorbate is converted into 200 g of sorbic acid.

HOW TO USE

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

Work Precautions

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

Do not use after 1 hour after preparation.

PHYSICAL APPEARANCE

White crystalline granulated powder.

PRESENTATION

Containers of 1 and 25 kg.

PHYSICOCHEMICAL PROPERTIES

EP 061 (rev.6)	
Wealth [%]	> 99.0
Humidity [%]	< 1
Chlorides [g/kg]	< 1
Sulfates [g/kg]	< 1
Acidity / alkalinity [%]*	< 1
Aldehydes (CHO) [%]	< 0.1
As [mg/kg]	< 0.1
Pb [mg/kg]	< 0.1
Hg [mg/kg]	< 0.01
Zn [mg/kg]	< 0.01
Heavy metals [mg/kg]	< 10

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.