

Sulfamol

Ammonium hydrogen sulfite in aqueous solution.

FEATURES

Sulfamol has the particularity of providing sulphur dioxide (SO₂) and ammonium ions (NH₄⁺) together, so that when used on winemaking musts, it protects them.

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 the effects it can exert:

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

APPLICATION

On grapes or on must.

ORGANOLEPTIC QUALITIES

In very high doses, a defective odor caused by sulfur dioxide or its derivatives may appear.

COMPOSITION

Sulfamol 150:

Ammonium hydrogen sulfite in 23% aqueous solution.

Sulfamol 200:

Ammonium sulfite hydrogen in 31% aqueous solution.

Sulfamol 400:

Ammonium hydrogen sulfite in 50% aqueous solution.

Sulfamol 640:

Ammonium hydrogen sulfite in 70% aqueous solution.

Allergen: They contain sulfites.

DOSAGE

Normal dose at harvest:

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 depends on the health status of the grapes and the acidity of the musts.

It is necessary to indicate that 1 liter of:

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

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

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

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

Note: A dose of 10 ml/hl of Sulfamol 640 provides 17.7 mg/l of NFA (Easily Assimilated Nitrogen).

Current European legislation provides for the use of ammonium bisulfite (NH₄HSO₃) exclusively in fermentation

Alcohol according to the maximum limit of 0.2 g/l.

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 wort.

For better homogenization, it is recommended to add it by means of a dosing pump, thus guaranteeing a precise and homogeneous addition.

Work Precautions

As it is a toxic liquid, extreme precautions must be taken. Avoid contact with eyes and mucous membranes. Handling must be carried out by qualified personnel.

PHYSICAL APPEARANCE

Liquid with a transparent appearance and slightly yellowish color with a slight ammonia odor.

PRESENTATION

Sulfamol 150: Containers of 12, 23 and 1,200 kg.

Sulfamol 200: Containers of 12, 24 and 1,200 kg.

Sulfamol 400: Containers of 12, 25 and 1,300 kg.

Sulfamol 640: Containers of 14, 26 and 1,400 kg.

PHYSICOCHEMICAL PROPERTIES

	EP 685 (rev.4)	EP 653 (rev.5)	EP 733 (rev.3)	EP 005 (rev.10)
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	4.7 - 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

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors at moderate temperatures (between 5 °C and 25 °C). At temperatures below 5 °C the product can crystallize.

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.