

Potassium bicarbonate

Deacidifier of musts and wines.

FEATURES

Potassium bicarbonate (E-501) is a deacidifier that modifies the pH by decreasing acidity. Added to must or wine, it reacts with tartaric acid, producing potassium bitartrate, which is effectively insolubilized.

APPLICATION

- At harvest, as a must deacidifier.
- In white, rosé and red wines for the correction of acidity during the production processes.

ORGANOLEPTIC QUALITIES

Potassium bicarbonate softens the wines improving their harmony and balance, reducing acidity.

COMPOSITION

Potassium bicarbonate (E-501).

DOSAGE

Must/Wine 0,2 - 1 g/l

The maximum deacidification allowed in wines is 1 g/l expressed in tartaric acid, which corresponds to a potassium bicarbonate dose of 1.3 g/l. This product may be subject to declaration.

Notes:

1. Potassium bicarbonate reacts exclusively with tartaric acid to form potassium bitartrate. After cold stabilization it will precipitate, which results in a further decrease in total acidity.
2. In those cases where it is applied prior to bottling, wait between 4 and 6 weeks before bottling.

HOW TO USE

Dissolve in a part of the must or wine to be treated and add to the final volume then. Shake vigorously after 24 hours.

PHYSICAL APPEARANCE

Odorless white powder.

PRESENTATION

25 kg container.

PHYSICO-CHEMICAL PROPERTIES

EP 065 (rev.9)

Wealth [%]	> 99
Humidity [%]	< 0.25
Insoluble in water [%]	< 1
Fe [mg/kg]	< 10
As [mg/kg]	< 2
Pb [mg/kg]	< 1
Hg [mg/kg]	< 3
Na [%]	< 1

HOW TO STORE

Avoid temperature conditions < 2°C and > 38°C and environments with the presence of strong odors.

Store in the original container. Do not expose directly to sunlight. 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.