

# POTASSIUM BICARBONATE

Deacidifier for musts and wines

## CHARACTERISTICS

**Potassium bicarbonate** (E-501) is a deacidifier used to modify pH level. When added to musts or wines, it reacts with the tartaric acid they contain to produce potassium bitartrate, which dissolves easily.

## APPLICATIONS

- In musts, as a deacidifier.
- In white, rosé and red wines to correct acidity during production.

## ORGANOLEPTIC QUALITIES

**Potassium bicarbonate** lowers the wine's acidity, smoothing its mouthfeel and enhancing its balance and harmony.

## COMPOSITION

**Potassium bicarbonate** (E-501)..

## DOSAGE

**Must or wine**      **0,2 - 1g/l**

## Notes:

1. Potassium bicarbonate only reacts with tartaric acid, producing potassium bitartrate. This will precipitate following cold stabilization, resulting in a further reduction in total acidity.
2. If the product is added prior to bottling, wait 4–6 weeks before bottling the wine.

## INSTRUCTIONS FOR USE

Dissolve in some of the must or wine to be treated. Add the solution to the total volume. Wait 24 hours, then mix vigorously.

## PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99
Moisture [%]	< 0.25
Insolubility in water [%]	< 1
Fe [mg/kg]	< 100
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Na [%]	< 1

## PHYSICAL APPEARANCE

Odourless white powder.

## PACKAGING

25 kg packs.

## STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*