



Sorbasol

Potassium sorbate. Yeast inhibitor.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Potassium sorbate (E 202).
- ◆ **Enological benefits:** Yeast inhibitor. Sorbasol is a preservative whose antifungal properties **inhibit yeast development**.



DIRECTIONS FOR USE

- ◆ Dissolve in 5 times its weight of water, then add into the tank and homogenize carefully. Sorbic acid is easily degraded by bacteria; wines to be treated must contain at least 35 mg/L of free SO₂.

- ◆ **Recommended dosage:** 10 to 20 g/hL.

Legal maximum level in the treated wine (EU regulation): 200 mg/L expressed in sorbic acid (equivalent to 26.8 g/hL Sorbasol).



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** White pellets
- ◆ **Purity:** > 99%
- ◆ **Solubility:** Soluble

CHEMICAL

- ◆ **Humidity:** < 1 %
- ◆ **Sulphates:** < 1 g/kg
- ◆ **Aldehydes:** < 1 g/kg
- ◆ **Chlorides:** ≤ 1 g/kg

LIMITS

- ◆ **Lead:** < 2 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Heavy metals (in Ld):** < 10 mg/kg



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 15 kg box) and bags of 25 kg.
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.