

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.

LIMITS

• Lead: < 2 mg/kg

• Arsenic: < 3 mg/kg

• Mercury: < 1 mg/kg

• Heavy metals (in Ld)): < 10 mg/kg

• 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: $\leq 1 \text{ g/kg}$



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.

GD/27-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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