STABILISATION PRODUCTS

Sulfisol 15%





Sulfur solution concentrated at 15% for adding sulfite to musts and wines.



PRODUCT CHARACTERISTICS

- Formulation: Potassium bisulfite in solution (E 228). Contains sulphites.
- Enological benefits: Sulfur solution containing 150 g/L of pure sulfur dioxide, for must and wine sulfite additions.



DIRECTIONS FOR USE

- Add into the wine, ensuring even distribution. Measure SO₂ content after each addition.
- Dosage: 1 cL/hL gives 1.5g of SO₂.

UE regulation: This product is subject to regulation. Please refer to the current legislation.



SPECIFICATIONS

PHYSICO-CHEMICAL

- Appearance & colour: Limpid yellow liquid
- **Density:** $>1,190 \pm 0,015$

CHEMICAL

- Potassium: 92 g/L
- SO_2 titration: 152 ± 3 g/L
- **pH:** $5,3 \pm 0,5$

LIMITS

- **Iron**: < 10 mg/kg
- **Lead**: < 2 mg/kg
- Arsenic: < 3 mg/kg
- $\bullet \ \, \text{Mercury:} < 1 \ \text{mg/kg}$
- Chlorides: < 0.1 %• Selenium: < 5 mg/kg



PACKAGING & CONSERVATION

- Cans of 23 kg (20 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. May crystallise at low temperatures (<10°C ± 2°C). Respect the optimal date of use written on packaging. Use quickly after opening.

GD/15-11-2021. 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).