STABILISATION PRODUCTS

Sulfisol 18%





Sulfur solution concentrated at 18% for adding sulfite to musts and wines.



PRODUCT CHARACTERISTICS

- Formulation: Potassium bisulfite (E 228) and sulphur dioxide (E 220) in solution. Contains sulphites.
- Enological benefits: Sulfur solution containing 180 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 1.8 g of SO₂ and 0.9 g of potassium.
 UE regulation: This product is subject to regulation. Please refer to the current legislation.



SPECIFICATIONS

PHYSICAL

- Appearance and colour: Liquid Limpid yellow
- **Density:** $>1,200 \pm 0,015$

CHEMICAL

- Potassium: 92 g/L
- $\mathbf{S0}_2$: 183 ± 3 g/L
- pH: 2,5 ± 0,5

LIMITS

- Iron: < 10 mg/kg
- **Lead**: < 2 mg/kg
- Arsenic: < 3 mg/kg
- Mercury: < 1 mg/kg• Chlorides: < 0.1 %
- Selenium: < 5 mg/kg



PACKAGING & CONSERVATION

- Cans of 12 kg (10 L) and of 25 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/02-11-2023. 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).