



Potassium bicarbonate

Deacidification of musts and wines.



PRODUCT CHARACTERISTICS

- ♦ **Formulation:** Chemically pure potassium bicarbonate (KHCO_3).
- ♦ **Enological benefits:** Product used for **deacidifying musts and wines**. Adding potassium ions causes salification of free tartaric acid, forming calcium tartrate (insoluble salts that precipitate).



DIRECTIONS FOR USE

- ♦ Potassium bicarbonate can be added directly to the must or wine. It can also be dissolved in 10 times its weight in water and added during a pump-over to ensure homogeneous distribution.
- ♦ **In practice*:** allow only limited corrections. Add 1.40 g/L to deacidify the wine by 1 g/L of sulfuric acid. Add little by little through a vat without prior dilution in water.
- ♦ **Tip:** The tank must be emptied of a few hectolitres because the product is effervescent. The addition is easy thanks to its great solubility and the important release of CO_2 which favors a good homogenization.

**Due to the subsequent precipitation under the action of the cold, the decrease of acidity is often about 1.5 times higher than the theoretical one.*

- ♦ **Recommended dosage:** Dose to be defined with your oenologist after analysis.
- ♦ **EU regulation:** product subject to regulation. Please refer to the relevant legislation and keep a holding and handling record.



SPECIFICATIONS

PHYSICO-CHEMICAL

- ♦ **Appearance & colour:** Fine granulated powder
- ♦ **Purity:** > 99 - 101%

LIMITS

- ♦ **Iron:** < 100 mg/kg
- ♦ **Lead:** < 2 mg/kg
- ♦ **Mercury:** < 1 mg/kg
- ♦ **Arsenic:** < 3 mg/kg
- ♦ **Sodium:** < 1 %



PACKAGING & CONSERVATION

- ♦ Bags of 1 kg, 5 kg and 25 kg bags.
- ♦ 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.

GN/25-08-2025. 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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