



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. Add before the last filtration step. 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:** < 1000 ppm
- ◆ **Aldehydes:** ≤ 0,1%
- ◆ **Chlorides:** < 1000 ppm

LIMITS

- ◆ **Lead:** < 0,1 ppm
- ◆ **Arsenic:** < 0,1 ppm
- ◆ **Mercury:** < 0,01 ppm
- ◆ **Heavy metals (in Ld):** < 10 ppm



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.