

# SULFISPARK

Association of ammonium bisulphite and gallic tannins for their antioxidant and anti-oxidase properties.

Solution containing 100 g/L (1000 ppm) of pure sulphur dioxide.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS

The tannin fraction boosts the antioxidant and anti-oxidase power of the ammonium bisulphite, ensuring perfect antiseptic protection.

**SULFISPARK** acts to:

- Prevent browning of musts.
- Eliminate or strongly inhibit polyphenol oxidase.
- Allow safe cold settling by delaying the start of fermentation.
- Significantly improve the structure and ageing potential of sparkling base wines without making them astringent.

## OENOLOGICAL APPLICATIONS

- **SULFISPARK** is used on musts.

For whole bunch pressing, it is used in the must reception tank at the press outlet.

In case of destemming, it can also be used upstream while filling the press.

## NOTE:

Product authorised for musts and new wines still in fermentation (product subject to regulation, refer to the regulations in force).

## PHYSICAL CHARACTERISTICS

Aspect .....Liquid      Colour ..... Beige to brown

## CHEMICAL ANALYSIS

Density (g/L) .....	1115 ± 5	Arsenic (ppm) .....	< 3
SO <sub>2</sub> content (g/L) .....	105 ± 5	Lead (ppm) .....	< 5
pH .....	3.5 ± 0.5	Mercury (ppm) .....	< 1



**LAFFORT**

*l'œnologie par nature*

## PROTOCOL FOR USE

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### DOSAGE

- 50 - 80 mL/hL for white and rosé wines.

The dose should be adjusted according to the press fraction to be treated (P1, P2...).

### STORAGE RECOMMENDATION

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- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging
- Optimal date of use: 1 year.

### IMPLEMENTATION

Add to the must as pressing proceeds. Thorough stirring of the must after each addition is recommended.

Maximum legal dose (EU regulation): 129 mL/hL.

### PACKAGING

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5 L jerrycan (5.5 kg).

10 L jerrycan (11 kg).

