

AMONIUM SULPHATE

E517



Qualified for the elaboration of products for direct human consumption in the field of regulated use in œnology. In compliance with the regulation (EU) n°2019/934 and the current Food Chemical Codex (FCC).

Physical characteristics

Aspectwhite or colourless crystals
 Solubilitycomplete
 Odourodourless

Chemical Analysis

| | | | |
|-------------------------------------------------------|--------------|----------------|----------|
| Purity..... | 99% - 100,5% | pH (à 1%)..... | ≈ 5,5 |
| NH ₃ | > 25% | Iron..... | < 50 ppm |
| Sulphuric acid (H ₂ SO ₄)..... | > 73,5% | Arsenic..... | < 3 ppm |
| Sulfated ashes..... | < 0,25% | Mercury..... | < 1 ppm |
| Chlorides (HCl)..... | < 0,1% | Lead..... | < 2 ppm |
| Phosphates (P)..... | < 500 ppm | Selenium..... | < 30 ppm |

Oenological use

Properties : growth factor of yeasts.

Dosage : 20 to 100 g/hL.

Preparation : prepare either a solution in 10 times its weight in water or must, or incorporate directly during pumping-over.

- Use an inert and clean container.
- Use the product within 1 hour after preparation.

REGULATION : check your local legislation and abide by the right dosage.

(For information, the maximum legal dosage in the EU is 100 g/hL = 1000 ppm).

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag): 3 years.

Packaging

1 kg bags / 5 kg bags / 25 kg bags



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