

# REDOXY PLUS

*Stabiliser and antioxidant made of citric acid, potassium metabisulphite, ascorbic acid, metatartaric acid. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In compliance with the regulation (EU) n° 2019/934.*

## Physical Characteristics

Aspect ..... powder  
 Colour ..... white  
 Odour.....light odour of SO<sub>2</sub>

## Chemical Analysis (Informative values)

SO <sub>2</sub> .....	18 %	Arsenic.....	< 3 ppm
Sulphated ashes .....	0, 1 %	Mercury.....	< 1 ppm
Lead.....	< 2 ppm		

## Oenological Use

Properties: Microbiological stabilisation and prevention of the oxidisation of white, red and rosé wines.

Dosage:  
 - 10 - 25 g/hL (100 - 250 ppm) for white and rosé wines. (6g releases about 1g of SO<sub>2</sub>).  
 - 10 - 20 g/hL (100 - 200 ppm) for red wines.

Preparation: dissolve in 10 times its weight in wine

### REGULATION:

Check your local legislation and abide by the right dosage.  
 (For information, the maximum legal dosage in the EU is 122 g/hL)  
 Contains sulphites. Comply with current regulations and specific labelling provisions.

## 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 (in 15 kg boxes = 15 units x 1 kg)



**LAFFORT**

*l'œnologie par nature*