
SORBISOL K

Potassium Sorbate – $C_6H_7O_2K = 150,2$.

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

Physical Characteristics

Aspect granulates
 Colour white
 Solubility complete in water (1g for 1mL)

Chemical Analysis

Purity..... $\geq 99\%$	Heavy metals..... < 10 ppm
Humidity $\leq 1\%$	Arsenic..... < 3 ppm
Chlorides < 1000 ppm	Lead < 2 ppm
Sulphates..... < 1000 ppm	Mercury < 1 ppm
Aldehydes..... $\leq 0,1\%$	

Oenological Use

Properties: yeast inhibitor (flower of wines, sweet wines).

Dosage: 10g on dry wines to 25g/hL on sweet wines.

Preparation: Dissolve into 5 times its weight in water.

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

Remarks: Only use in conjunction with sulphur dioxide (stabilized free SO_2).

Regulation: Check your local legislation in force and abide by the right dosage.

(For information, the maximum legal dose for the EU is 26,8 g/hL (200 mg/L in sorbic acid).

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 after packing date.

Packaging

1kg bags / 25kg bulk box



LAFFORT

l'œnologie par nature