








SULFITING AGENTS

AST MC

Broad spectrum antioxidant

	COMPOSITION E224 Potassium metabisulfite 70%, E300 L-ascorbic acid 30%
	GENERAL CHARACTERISTICS Thanks to its excellent antioxidant features and to the perfect synergy among its components, AST MC prevents must oxidation, preserving grape aromatic potential. Ascorbic acid rapidly reacts with dissolved oxygen, limiting chemical and enzymatic oxidation of must. Sulfur dioxide acts mainly as an antiseptic and hinders the development of undesired indigenous flora. AST MC allows to preserve and enhance the varietal aromatic character of grapes and, at the same time to maintain an effective antioxidant, antioxidantase and antimicrobial action, while reducing the macerating effect of sulfur dioxide.
	APPLICATIONS <ul style="list-style-type: none"> ▪ Treatment of grapes and must during transport to prevent oxidation and the growth of indigenous microorganisms. ▪ Production of aromatic wines: AST MC dramatically decreases the content of dissolved oxygen in the must, thus avoiding the oxidation of the varietal aromatic component. ▪ Treatment of musts obtained from grapes affected by <i>Botrytis cinerea</i>: AST MC competes with laccase for oxygen consumption, limiting its action. ▪ Reduction of stabilization and clarification treatments: added to grapes, AST MC ensures sulfur dioxide protective effect, but limits its macerating action, when this is not desired: white grapes rich in polyphenols, base wines for sparkling (especially <i>blanc de noirs</i>), mechanical harvest etc..
	DOSAGE 15-20 g/hL (1.2-1.7 lb/1,000 gal) or more as needed, possibly fractioning the addition (in the bin, at grape reception, in the press, in the must). 10 g/hL (0.8 lb/1,000 gal) of AST MC provides approx. 39 mg/L of SO ₂ and 30 mg/L of ascorbic acid.
	INSTRUCTIONS FOR USE Dissolve AST MC in 10 parts water and add directly to must or grapes.
	PACKAGING AND STORAGE CONDITIONS 1 kg – 25 kg Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Attention: hygroscopic product.
	COMPLIANCE The product is in compliance with: Codex Œnologique International Reg. (EU) N. 231/2012 Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 Product approved for winemaking by TTB under 27 CFR 24.246 When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

SO₂: That the presence in finished wine of not more than 350 parts per million of total sulfur dioxide, or sulphites expressed as sulfur dioxide.

Ascorbic Acid: May be added to grapes, other fruit (including berries), and other primary wine making materials, or to the juice of such materials, or to the wine, within limitations which do not alter the class or type of the wine. 21 CFR 182.3013 and 182.3041 (GRAS).

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