







**STABILIZING AGENTS**

**SORBOSOL K**

Antimicrobial and antioxidant stabilizing agent

	<p><b>COMPOSITION</b> E202 Potassium sorbate 67.5%, E224 Potassium metabisulfite 22.5%, E300 L-ascorbic acid 10%.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Antimicrobial and antioxidant stabilizer to limit the risk of refermentation and development of unwanted microorganisms in wines ready for bottling. Sorbosol K ensures an effective antifermentative and fungistatic action due to the association of potassium sorbate and sulfur dioxide. Potassium metabisulfite and potassium sorbate act synergistically to control the development of bacteria, including lactic acid bacteria which, in the absence of the right dose of SO<sub>2</sub>, could degrade sorbate and form 2-ethohexa-3,5-diene, a compound responsible for the appearance of geranium odor. Sorbosol K also has an antioxidant action ensuring the chemical-physical stability of wine.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ In wine preparation for bottling, it prevents the risk of refermentation and the development of unwanted microorganisms in the bottle.</li> <li>▪ Microbiological stabilization of wine with residual sugar.</li> <li>▪ Microbiological stabilization of wine in all cases where there are insufficient technologies to guarantee a low level of contaminating microorganisms.</li> <li>▪ Prevention of surface yeast formation for bulk wine sold in demijohns.</li> </ul>
	<p><b>DOSAGE</b> 20-40 g/hL (1.7-3.4 lb/1,000 gal).</p> <p>Legal Limit is determined by content of sorbic acid in the finished wine:</p> <ul style="list-style-type: none"> <li>▪ EU: 40 g/hL of Sorbosol K (200 mg/L of sorbic acid)</li> <li>▪ USA: 60 g/hL of Sorbosol K (300 mg/L of sorbic acid)</li> </ul>
	<p><b>INSTRUCTIONS FOR USE</b> Sprinkle Sorbosol K directly on the surface of wine under agitation or during a pump over. To ensure maximum stabilizing effect, it is recommended to use Sorbosol K after the last filtration, on clear wine, ready for bottling.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> The product is in compliance with the following specifications: Codex Œnologique International Reg. (UE) 231/2012</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.</p>

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.