








STABILIZING AGENTS

SORBOSOL K

Total stabilizer

	<p>COMPOSITION Potassium sorbate 67.5%, Potassium metabisulfite 22.5%, L-ascorbic acid 10%.</p>
	<p>GENERAL CHARACTERISTICS Complex-action polyformulation to ensure chemical and biological stabilization of wines. Sorbosol contains potassium sorbate to inhibit or stop fermentations and free sulfur dioxide to inhibit or kill unwanted bacterial infections. Potassium metabisulfite and potassium sorbate act synergistically to inhibit lactobacillus infections which may give wine a bitter taste. The combination of sulfur dioxide and ascorbic acid in Sorbosol gives excellent antioxidant protection to ensure wine stability.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Sorbosol is a biological wine stabilizer to use when existing winemaking technologies are unable to ensure stability. ▪ Sorbosol is a useful aid during cold stabilization (microfiltration). ▪ Sorbosol is also ideal for bulk wine sold in demijohns, as it prevents surface yeast from forming.
	<p>DOSAGE 20-40 g/hL</p> <p>Legal Limit is determined by content of sorbic acid in the finished wine:</p> <ul style="list-style-type: none"> ▪ EU: 200 mg/L of sorbic acid (40 g/hL of Sorbosol) ▪ USA: 300 mg/L of sorbic acid (60 g/hL of Sorbosol) <p>10 g/hL of Sorbosol add about 12.5 mg/L of SO₂.</p>
	<p>INSTRUCTIONS FOR USE Sprinkle Sorbosol over wine (without dissolving in water or wine) immediately prior to bottling. To ensure maximum stabilizing effect, it is recommended to filter the wine before bottling.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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>COMPLIANCE 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. Legal Limit: 60 g/hL of Sorbosol (30 g/hL sorbic acid in finished wine.)</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.