







SULFITING AGENTS

WINY

	<p>COMPOSITION E224 Potassium metabisulfite.</p>
	<p>GENERAL CHARACTERISTICS Indispensable additive in oenology for its multiple functions. WINY in must and wine:</p> <ul style="list-style-type: none"> ▪ As an antioxidant agent, it prevents browning, loss of aromas and appearance of bitter and herbaceous characters; ▪ blocks the action of oxidase enzymes; ▪ prevents and slows the development of undesired microflora; ▪ accelerates the extraction of phenolic and color compounds contained in grape skins.
	<p>APPLICATIONS Antioxidant and antimicrobial protection of must and wine.</p>
	<p>DOSAGE In the EU, according to the Reg. (EU) N. 2019/934 the total sulfur dioxide content of wines on their release to the market for direct human consumption may not exceed:</p> <ul style="list-style-type: none"> a) 150 mg/L for red wines; b) 200 mg/L for white and rosé wines; c) 185 mg/L for quality sparkling wines; d) 235 mg/L for other sparkling wines. <p>Regarding wines with sugar content, expressed as the sum of glucose and fructose, of not less than 5g/L, and liqueur wines, please refer to the Annex B of the Regulation here above.</p> <p>The TTB states that sulfur dioxide content of finished wine shall not exceed 350 mg/L total (limitations prescribed in 27 CFR 4.22). For the countries outside the EU and applications other than wine, please refer to the current laws. 1 g of WINY releases approx. 0.56 g of SO₂.</p>
	<p>INSTRUCTIONS FOR USE Dissolve WINY in a small amount of water, wine or must and add homogenously to product to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 250 g - 1 kg - 25 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. ATTENTION: hygroscopic product.</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.



COMPLIANCE

The product complies with:
Regulation (EU) N. 231/2012
Codex CEnologique International
FCC XIII (2022)

Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.

Product approved for winemaking, in accordance with:
Reg. (EU) 2019/934 and subsequent amendments.

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.