



# Potassium Metabisulphite

(Potassium Disulphate, Potassium Sulphate)

**E 224**

Used throughout the winemaking process to inhibit bacteria growth and preserves the natural colour and flavour of wine.

Potassium metabisulphite contains a minimum of 54.7% m/m available sulphur dioxide.

The three main properties are:

- an antiseptic against yeast and bacteria
- antioxidant activity
- a role in increasing solubility of polyphenols

## Instructions for Use

Mixing with water prior to adding is recommended, alternatively add little by little while mixing. Do not use hot water for dilution.

Always consider the permitted additive limits for finished wine products when adding this product. Potassium metabisulfite converts into sulphur dioxide in aqueous solution.

The legal limit in Australia for table wines and sparkling wines, or wine containing less than 35g/L residual sugar, is 250mg/kg of sulphur dioxide. Wine containing more than 35g/L residual sugar, the limit is raised to 300mg/kg of sulphur dioxide.

## Packaging & Storage

Packs of 1 kg and 15 kg.

Store in dry, well-ventilated places away from heat sources in original packaging. The best before date is indicated on the packaging.

# DANGER



**Causes serious eye damage.**

**Harmful if swallowed.**

Wear eye protection

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

Wash hands thoroughly after use. Do not eat, drink or smoke when using this product.

IF SWALLOWED: Immediately call a poison centre or doctor/physician, rise mouth.

Dispose of contents in accordance with local or national regulations.

Additional information is listed in the safety datasheet



**Kauri Australia** 2/323 Ingles Street, Port Melbourne, VIC, 3207, Australia. Telephone: +61 3 9645 6668.

**Poisons Information Centre: 131 126**

