



Potassium Metabisulphite

(Potassium Disulphate, Potassium Sulphate)

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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.

In New Zealand Food Standards Code lists for wine, sparkling wine and fortified wine containing greater than 35g/L residual sugar, the maximum permitted level for sulphur dioxide is 400mg/kg. For wine, sparkling wine and fortified wine containing less than 35g/L residual sugar, the sulphur dioxide limit is 250mg/kg.

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 New Zealand Level 1, 120 Johnsonville Road, Johnsonville, Wellington 6037, New Zealand

Telephone: +64 4 910 7401

Poisons Hotline: 0800 764 766

