# Potassio Bicarbonato

# CORRECTOR

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

# **Oenological Applications**

Potassium Bicarbonate is used to deacidify must or wine. Its use is common in the phases of activation and starter for initiating malolactic fermentation.

# Composition

Potassium bicarbonate (E501).

# **Characteristics**

Appearance: crystals. Colour: white Density: 1,00 g/cm<sup>3</sup> Water solubility (at 20 °C): 33,30 % Decomposition temperature: 200 °C

#### Dosage

Maximum dosage allowed in compliance with EC Regulations.

#### Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry place.

#### Packing

Code 120800 - 25 kg bag



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