

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/cm³

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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