FLAVOUR SAVE

COMPOSITION

Potassium metabisulphite (E 224) 65%, L-Ascorbic acid (E 300) 35%.

CHARACTERISTICS

FLAVOUR SAVE is a balanced poly-compound capable of maintaining the typical flavours of grapes unchanged and able to prevent oxidation of the colorant and aromatic components of musts, juices and wines. The ascorbic acid and sulphur dioxide in FLAVOUR SAVE contribute to the regulation of the wine's rH, allowing a long lasting reducing action. It is a fine white stable powder.

APPLICATIONS

FLAVOUR SAVE carries out effective antioxidant and preservation action on the typical aromas of grapes.

The synergic actions of its components allow:

- unaltered typical flavours of grapes;
- lower redox potential;
- protection from microbial spoilage.

It is also used in wine for oxidation prevention.

FLAVOUR SAVE added to wine allows longer shelf life thanks to a better oxidation-reduction balance; it is ideal for maintaining unaltered the flavours, freshness, fruitiness and typical features of the wine.

Comply with the applicable regulations in force when using FLAVOUR SAVE.

USES

Add FLAVOUR SAVE directly to the wine or dissolve the required quantity in a part of the wine to treat in 1:10 ratio, avoid aeration. Add it to the bulk and mix it in very evenly.

FLAVOUR SAVE must be added to the wine as a stabilizer shortly before bottling. Contact our technical service for further information.

DOSAGE

From 10 to 20 g/hL. Caution: 10 g/hL of FLAVOUR SAVE contributes 40 mg/L of sulphur dioxide and about 7 mg/L of ascorbic acid (EEC legal limit 150 mg/L). Comply with the regulations in force for fruit juices and other products.

PACKAGING

1 kg polylaminate bags

STORAGE

Keep in a cool dry place.

Carefully close the open packs to limit the loss of titre of the sulphur dioxide.

Attention: even in a sealed container, the potassium metabisulphite present tends to lose its titre and turns into sulphate on the surface.

HAZARDOUS

The product is classified:Pls check the MSDS

TECHNICAL SHEET 01/01/2013