



## Sulphiting Agents

### WINY

#### ANTIOXIDANT, ANTIBACTERIAL

##### COMPOSITION

Potassium metabisulphite

##### GENERAL FEATURES

Appearance: crystalline white powder with a slight sulphur odour.  
An additive with multiple functions which is indispensable in wine-making.

In musts and wines WINY

- acts as an antioxidant by preventing browning phenomena, loss of aromas and appearance of bitter and herbaceous tastes;
- blocks the action of oxidasic enzymes;
- functions as an antimicrobial by preventing and slowing down the development of undesired micro flora;
- has a solving action on the grape cells by accelerating the extractive processes of phenolic substances and of the colouring materials.

##### APPLICATIONS

Sulphurization of wines and musts.

WINY can be used also in the beverage industry for the sulphurization of vinegar, distillates, beer, fruit juices, syrups, drinks and fruit-based liqueurs.

Moreover WINY has many applications in the food industry, for example starch and flour treatment, shellfish, dried and candied fruit, jams, bakery products (not including bread), pickles and preserves, sugar, etc.

##### DOSAGE

EC 1493/99 specifies the following legal limits, expressed as SO<sub>2</sub>:

- 160 mg/L for red wines;
- 210 mg/L for white and rosé wines;
- 235 mg/L for sparkling wines.

There may be more restrictive limits in some particular countries, please check with the local legislation.

For still wines with residual sugar content, expressed in inverted sugar equal to or above 5 g/l, the legal limits are the following:

- 210 mg/L for red wines
- 260 g/L for white and rosé wines

1 g of WINY develops approx. 0,56 g of SO<sub>2</sub>

##### INSTRUCTIONS FOR USE

Dissolve the product directly into the product to be treated, insuring it is well mixed.

##### PACKAGING AND STORAGE

25 kg sack  
1 kg bag,  
0.25 kg bag.

Sealed package: keep the product in a fresh, dry, well ventilated area.  
Opened package: carefully reseal the package and keep as described

above, and away from moisture.

The product tends to absorb moisture and may harden; the product hardens more quickly when stored in a warm and moist environment.

#### MAIN PHYSICAL-CHEMICAL FEATURES

formula  $K_2S_2O_5$

5% solution	appearance	powder or crystals
	colour	white, slightly yellow
	odour	sulphur
	pH	4.0 ÷ 4.6

$K_2S_2O_5$  titer (%) > 97.2

heavy metals	(mg/kg Pb)	< 10
arsenic	(mg/kg As)	< 3
lead	(mg/kg Pb)	< 5
selenium	(mg/kg Se)	< 5
iron	(mg/kg Fe)	< 5
zinc	(mg/kg Zn)	< 10
copper	(mg/kg Cu)	< 10

sulphates (%  $K_2SO_4$ ) < 2.8

chlorides (% HCl) < 0.1

Solubility;

t° C	10	20	30	40	50
60	70	80			

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g $K_2S_2O_5$ /100 g sol.	26.3	31.0	35.3	39.0	42.7
46.2	49.3	51.9			

These values were obtained using either Official or Esseco methods. Further information not indicated here will be supplied upon request.

The product is in compliance with the following specifications:

DM 26/04/69 (winemaking substances)

EC Directive 96/77 (food additives)

Codex Œnologique International 1978.

Product approved for winemaking, in accordance with:

CE 1493/99

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The indication supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from responsibility to use the product properly.