



**ANTIOXIDANT AND ANTIMICROBIAL AGENT**

**COMPOSITION**

E 224 Potassium metabisulphite

**GENERAL FEATURES**

Appearance: crystalline white powder with a slight odour of sulphur.

In winemaking, WINY is used as an antioxidant and antimicrobial agent.

In musts and wines WINY

- prevents browning, loss of aromas and appearance of bitter and herbaceous tastes;
- blocks the action of oxidases;
- prevents and slows down the development of undesired microflora;
- accelerates the extraction of phenolic and colour compounds contained in grape skin.

**APPLICATIONS**

*Wine industry:* addition of sulphur dioxide to wine and must.

**DOSAGE**

Wine industry

In the EU, according to the Reg. (CE) N. 606/2009, the total sulphur dioxide content of wines on their release to the market for direct human consumption, may not exceed:

- a) 150 mg/L for red wines;
- b) 200 mg/L for white and rosé wines;
- c) 185 mg/l for quality sparkling wines;
- d) 235 mg/l for other sparkling wines.

As regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than five grams per litre, and liqueur wines, please refer to the Reg. (CE) N. 606/2009, Annex I B.

For the countries outside the EU and applications other than wine, please refer to the current laws.

1 g of WINY releases approx. 0.56 g of SO<sub>2</sub>

**INSTRUCTIONS FOR USE**

Dissolve WINY in a small amount of water, wine or must and add into the product to be treated, homogeneously.

**PACKAGING AND STORAGE**

25 kg bag

1 kg pack

0.25 kg pack

Sealed package: keep the product in a fresh, dry, well ventilated area.

Opened package: carefully reseal the package and keep it as described above.

Attention: hygroscopic product.

**MAIN PHYSICAL-CHEMICAL FEATURES**

|                     |             |                        |
|---------------------|-------------|------------------------|
| Formula             | $K_2S_2O_5$ |                        |
| 20% solution        | appearance  | powder or crystals     |
|                     | colour      | white, slightly yellow |
|                     | odour       | sulphur                |
| 5% solution         | pH          | 4.0 ÷ 4.6              |
|                     |             |                        |
| $K_2S_2O_5$ content | (%)         | > 97.2                 |
| Arsenic (As)        | (mg/kg)     | < 3                    |
| Lead (Pb)           | (mg/kg)     | < 2                    |
| Sodium (Na)         | (%)         | < 2                    |
| Chlorides (HCl)     | (%)         | < 0.1                  |

**Solubility:**

| temperature (°C)              | 10   | 20   | 30   | 40   | 50   | 60   | 70   | 80   |
|-------------------------------|------|------|------|------|------|------|------|------|
| g $K_2S_2O_5$ /100 g solution | 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:**

Codex Œnologique International  
Directive 2008/84/EC

**Product approved for winemaking**, in accordance with:  
Regulation (CE) N. 606/2009