POTASSIUM SORBATE

STABILIZING AGENTS

Wine

General features

Potassium sorbate is a food preservative widely used in the wine industry for its antifungal and antibacterial properties.
Potassium sorbate is much more soluble in water than sorbic acid, making it more practical for use in aqueous solutions.

The antifungal power of potassium sorbate is comparable to that of benzoates and can even exceed them in solutions with a pH between 4.0 and 6.0. The indissociated form of potassium sorbate is more active than the dissociated form, making it effective even in slightly acidic environments.

In the wine industry, potassium sorbate can be used to prevent unwanted fermentation or regrowth of yeasts and bacteria in wine, especially in cases where it is desired to keep wine stable and prevent effervescence.
The use of potassium sorbate in food is subject to regulations and limits set by food regulatory authorities to ensure that it is used safely and effectively.

Composition

Potassium salt of sorbic acid

Dosage

Enology: 15 to 27 g/hl.
Legal limit: 27 g/hl as potassium sorbate.

How to use

Dissolve in water or wine and homogenize to the mass.
Addition should be made after the last filtration, to bright wine and therefore already with a reduced yeast load. In bright wines with high alcohol content and low pH (high total acidity), lower dosages of potassium sorbate can be used.

Packaging and storage

1 kg bag, 25 kg bag.
Store in a cool, dry place.
Close the package if used only partially.

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