



SulfoHubert 40

Liquid yeast nutrition and oxidation protection

Product description

Aqueous solution for yeast nutrition, oxidation prevention and suppression of undesirable microorganisms at grape, mash, must and young wine stages.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

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| Concentration | SulfoHubert 40 contains 620 g/L ammonium bisulfite (ammonium hydrogen sulfite NH_4HSO_3). This corresponds to 400 g/L SO_2 and 112 g/L ammonium (NH_4). |
| Characteristics | <ul style="list-style-type: none"> • Antioxidant effect • Suppresses microorganisms such as bacteria and wild yeasts • Supports yeast activity by supplying nitrogen • Binds acetaldehyde in young wine during sulphurisation • Easy to use and accurate SO_2 dosage • The solution is stable in this concentration, even at a low temperature |
| Benefits | Use of an aqueous ammonium bisulfite solution facilitates dosing of SO_2 and considerably increases safety at work compared with the use of gaseous SO_2 . |

Dosage

| SulfoHubert 40 (mL/100 L) | \triangleq SO_2 addition (mg/L) | \triangleq Ammonium addition (mg/L) |
|---------------------------|--|---------------------------------------|
| 2.5 | 10 | 3 |
| 5.0 | 20 | 6 |
| 7.5 | 30 | 8 |
| 10.0 | 40 | 11 |
| 12.5 | 50 | 14 |
| 15.0 | 60 | 17 |
| 17.5 | 70 | 20 |
| 20.0 | 80 | 23 |
| 22.5 | 90 | 25 |
| 25.0 | 100 | 28 |

Sulfurisation of grapes, mash and must depending on grape health: 5 - 15 mL SulfoHubert 40/100 L.

Sulfurisation of young wine: According to laboratory analysis and desired free SO_2 value.

Statutory maximum dosage: 32 mL SulfoHubert 40/100 L.

Storage

> 5 °C to prevent crystallizing out. Protect from heat.