



# Sorbol

Potassium sorbate, to prevent secondary fermentation

## Product description

Sorbol is potassium sorbate E 202 in food quality. It is a white, organoleptically neutral product for reducing in-bottle secondary fermentation. Must be used in compliance with the maximum quantity of 270 mg Sorbol per liter permitted under winemaking legislation. Sorbol is the potassium salt of sorbic acid. Sorbic acid is a short-chain fatty acid. Similar fatty acids occur in natural nutritional substances. Potassium sorbate is also used as a harmless preservative in numerous foodstuffs.

Sorbol inhibits yeasts and moulds (not bacteria). Sulphurisation, which at the same time prevents oxidation, is still indispensable to protect against bacteria. 134 mg potassium sorbate corresponds to 100 mg sorbic acid.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

## Dosage

The recommended and maximum permissible dosage is 27 g of Sorbol/100 L, i.e., 270 mg/L in the end product. Sorbol is dissolved directly in the main tank, stirring thoroughly to ensure good distribution. We do not recommend dissolving the potassium sorbate beforehand in a small quantity of wine. Sorbol should possibly be added to the tank at the blending stage, to avoid too much oxygen being introduced into the wine. In the process particular attention should be paid to the correct adjustment of free SO<sub>2</sub>. The free SO<sub>2</sub> content must be stable at the desired concentration. The constant free SO<sub>2</sub> content in the wine should be at least 40 mg/L. The potassium sorbate should be added at least one day before bottling to ensure complete distribution in the wine.

## Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.