



AROMAX B4

Pre-dispersed anti-oxidizing agent



→ TECHNICAL DESCRIPTION

This is a proprietary mix that optimizes anti-oxidation and antiseptic protection. The perlite used to immobilize the ascorbic acid and the potassium metabisulfite is dispersed during the loading of the grapes in the bins, trucks or tanks of the harvesting machines. Once in contact with liquid (broken berries and juice), the perlite disperses the antioxidant buffer (KMS + ascorbic). In this way a protective layer is formed on the wet surface of the broken berries. Ultimately, the antioxidant buffer will be mixed and homogenized with the must when the grapes are crushed or pressed.

Addition of ascorbic acid to wine was first allowed in the USA in 1957. Ascorbic (vit. C) acts as an antioxidant by reducing oxygen. This reaction is known to produce a strong oxidant (hydrogen peroxide) and for this reason winemakers are afraid to use ascorbic.

However, the oxidative species produced by the reaction between oxygen and ascorbic acid will react quickly with SO_2 . For this reason, the SO_2 present in the **Aromax B4** mix, other than controlling the microbial environment, will optimize the efficiency of this product as an antioxidant.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cellulose, perlite, L-Ascorbic acid, potassium metabisulfite (100 g/hL bring about 56,8 mg/L of SO_2).

→ DOSAGE

Use at 0.5-1 kg/Ton.

→ INSTRUCTIONS FOR USE

Dissolve the powder directly while filling.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

