OENOSTERYL EFFERVESCENT

Qualified for the elaboration of products for direct human consumption in the field of regulated use in Œnology. In compliance with the regulation (EU) n°2019/934 and the Food Chemical Codex.

Physical Characteristics

Aspect	effervescent tablets
Odour	

Chemical Analysis

Potassium pyrosulphite (K ₂ S ₂ O ₅)	Selenium < 5 ppm Iron < 40 ppm Sodium < 2% Cadnium < 1 ppm
Lead< 2 ppm	Iron Sodium

Oenological Use

<u>Properties</u>: sulphiting of wines for small packagings.

<u>Preparation</u>: The tablet OENOSTERYL EFFERVESCENT release 2g, 5g of SO_2 when added directly into the wine or must, thus producing an effervescence which helps to achieve good mixture. For an use on volumes superior to 400 L we recommend a homogenization to insure an effective distribution of the sulfitage.

 $\underline{\text{U.E. REGULATION}}$: for information, the maximum dose of SO_2 in the wine is regulated in U.E. Contains sulphites. For the UE, the use of sulphites can require a specific labelling. Concerning the others countries, please check the legislation in force and abide by the right dosage.

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag): 24 months after packing date..

Packaging

Box 48 tablets each tablet releases 2 g of SO₂ i.e 96 g per box.
Box 42 tablets each tablet releases 5 g of SO₂ i.e 210 g per box.

