

Potassium Metabisulphite

Protect and stabilise wine

When correctly dosed, potassium metabisulphite has an antioxidant effect, inhibits wild yeast and helps protect the batch against bacterial contamination. In finished wine it supports colour and clarity stability; depending on dosage, it may also be used to stop fermentation.

Product specifications

Type	sulphiting and sanitising preparation
Form	white crystalline powder
Composition	potassium metabisulphite (E224)
Must stabilisation	5–10 g/hL
Wine stabilisation	dosage depends on pH
Equipment sanitation	2–3 g per 100 mL of water

How to use

01 Determine the amount

Select the dosage for the intended application. For wine, take the pH into account.

02 Prepare a solution

Dissolve the measured amount in a small quantity of juice or water.

03 Mix thoroughly

Add the solution to the batch and mix carefully. Alternatively, add the powder directly and distribute it completely.

Equipment sanitation

To sanitise winemaking equipment, dissolve 2–3 g in 100 mL of water. Do not consume directly.

Ventilation

Because of the characteristic sulphur smell, use only in a well-ventilated area.

Storage and safe use

Store in a dry, cool place at no more than 20 °C, preferably refrigerated. Follow the current packaging instructions. Use only as intended and keep out of reach of children.

Product details and enquiries: brewa.eu/en/contact