



WINY

ANTIOXIDANT AND ANTIMICROBIAL AGENT

COMPOSITION

E 224 Potassium metabisulphite

GENERAL FEATURES

Appearance: crystalline white powder with a slight odour of sulphur.
In winemaking, WINY is used as an antioxidant and antimicrobial agent.

In musts and wines WINY

- prevents browning, loss of aromas and appearance of bitter and herbaceous tastes;
- blocks the action of oxidases;
- prevents and slows down the development of undesired microflora;
- accelerates the extraction of phenolic and colour compounds contained in grape skin.

APPLICATIONS

Wine industry: addition of sulphur dioxide to wine and must.

DOSAGE

Wine industry

In the EU, according to the Reg. (CE) N. 606/2009, the total sulphur dioxide content of wines on their release to the market for direct human consumption, may not exceed:

- a) 150 mg/L for red wines;
- b) 200 mg/L for white and rosé wines;
- c) 185 mg/l for quality sparkling wines;
- d) 235 mg/l for other sparkling wines.

As regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than five grams per litre, and liqueur wines, please refer to the Reg. (CE) N. 606/2009, Annex I B.

For the countries outside the EU and applications other than wine, please refer to the current laws.

1 g of WINY releases approx. 0.56 g of SO₂

INSTRUCTIONS FOR USE

Dissolve WINY in a small amount of water, wine or must and add into the product to be treated, homogeneously.

PACKAGING AND STORAGE

25 kg bag
1 kg pack
0.25 kg pack

Sealed package: keep the product in a fresh, dry, well ventilated area.
Opened package: carefully reseal the package and keep it as described above.
Attention: hygroscopic product.



Sulphiting Agents

WINY

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MAIN PHYSICAL-CHEMICAL FEATURES

Formula	K ₂ S ₂ O ₅	
20% solution	appearance	powder or crystals
	colour	white, slightly yellow
	odour	sulphur
5% solution	pH	4.0 ÷ 4.6
K ₂ S ₂ O ₅ content	(%)	> 97.2
Arsenic (As)	(mg/kg)	< 3
Lead (Pb)	(mg/kg)	< 2
Sodium (Na)	(%)	< 2
Chlorides (HCl)	(%)	< 0.1

Solubility:

temperature (°C)	10	20	30	40	50	60	70	80
g K ₂ S ₂ O ₅ /100 g solution	26,3	31,0	35,3	39,0	42,7	46,2	49,3	51,9

These values were obtained using either Official or Esseco methods.
Further information not indicated here will be supplied upon request.

The product is in compliance with the following specifications:

Codex Œnologique International
Regulation (EU) N. 231/2012
FCC VIII monograph requirements

Product approved for winemaking, in accordance with:
Regulation (CE) N. 606/2009