



LES ESSENTIELS

BAKTOSSOL 225

Potassium and ammonium bisulfite
Antiseptic – Antioxidant - Antioxydase

CHARACTERISTICS

BAKTOSSOL 225 is a product suitable for washing and maintaining wine equipment.

BAKTOSSOL 225 is a ready-to-use solution and contains 225 g/L of SO₂.

BAKTOSSOL 225 is buffered in order to reduce release of SO₂ into the atmosphere, make it easier to handle, and improve long-term storage, even in cans that have been opened.

OENOLOGICAL PROPERTIES

- Antiseptic
- Antioxidant
- Antioxydase

DOSAGE

The use of ammonium bisulfite is permitted on musts and partially fermented musts by Council Regulation (EC) n° 1493/99.

Doses vary considerably depending on specific circumstances and on the period of use. It is preferable to seek an oenologist's advice.

INSTRUCTIONS FOR USE

Measure out the required amount in a graduated measuring cylinder or any other graduated container.

Add to the volume to be treated and mix thoroughly.

Upon contact with colouring matter, SO₂ instantly decolourizes it. This decolourization is reversible.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1L, 5L, 10L

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze. Once opened use rapidly.

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