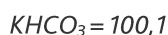


# POTASSIUM BICARBONATE

## E501 ii



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

### Physical Characteristics

Aspect .....	powder of crushed crystals
Colour .....	white
Humidity .....	< 0,25%
Solubility in water 20°C .....	soluble
Solubility in alcohol 95° .....	insoluble
Substance insoluble in water .....	< 1 %

### Chemical Analysis

Potassium bicarbonate .....	≥ 99 - 101%	Iron .....	< 100 ppm
CO <sub>2</sub> .....	≈ 43.97%	Lead .....	< 2 ppm
K .....	≈ 39.06%	Mercury .....	< 1 ppm
Sodium .....	< 1%	Arsenic .....	< 3 ppm

### Oenological Use

Properties : de-acidification of musts and wines.

Dosage : 160 - 170 g/hL / the dose to be used should be defined after analysis. Contact with your oenologist.

**REGULATION** : Check your local regulation in force and abide by the right dosage.

(For information, dosage is limited and authorised in certain areas of the European Union).

### 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) : 3 years

**Be careful about moisture conditions: Risk of caking.**

### Packaging

1 kg bags / 5 kg bags / 25 kg bags



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