

OENOSTERYL EFFERVESCENT

*Qualified for the elaboration of products for direct human consumption in the field of regulated use in Oenology.
In accordance with the current International Oenological Codex, the EC Directive 2008/84 on
alimentary additives and the Food Chemical Codex.*

Physical Characteristics

Aspect effervescent tablets
Odour pungent and suffocating odour of SO₂

Chemical Analysis

Potassium pyrosulphite (K ₂ S ₂ O ₅)	67%	Lead	< 2 ppm
Potassium bicarbonate (KHCO ₃)	33%	Mercury	< 1 ppm
Heavy Metals	< 10 ppm	Arsenic.....	< 1 ppm
Iron	< 10 ppm	Sodium	< 25 ppm
Selenium	< 10 ppm		

Oenological Use

Properties : sulphiting of wines and musts.

Preparation : releases 2g, 5g of SO₂ when added directly into the wine or must, thus producing an effervescence which helps to achieve good mixture.

U.E. REGULATION : for information, the maximum dose of SO₂ in the wine is regulated in U.E.
Check your local legislation in force and abide by the right dosage.

Storage & Optimal Date of Use

- Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
- Unstable product : when used in contact with air, the SO₂ contents and effervescence decrease.
To be stored in its tight blister packaging.
- Optimal date of use: **24 months after packing date.**

Safety

Check the safety data sheet

Packaging

Box 48 tablets	each tablet releases 2 g of SO ₂	i.e 84 g per box.
Box 48 tablets	each tablet releases 5 g of SO ₂	i.e 240 g per box.



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