



# LES ESSENTIELS

## EFFERBAKTOL 50

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**Effervescent granules of potassium metabisulfite for sulfiting musts and wines.**

### CHARACTERISTICS

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**Every bag of EFFERBAKTOL 50 contains 50 grams of pure SO<sub>2</sub>.**

On contact with must or wine, **EFFERBAKTOL 50** naturally effervesces. This process produces a foam on the surface that momentarily retains the granules, thus ensuring effective protection of the top of the tank.

Its effervescent granules enable better dispersion and uniformity of sulfiting.

**EFFERBAKTOL 50** is environmentally friendly:

- significant reduction in the volume of waste compared to liquid products: a can with bisulfite residues qualifies as hazardous industrial waste.
- Better working conditions for users.

### OENOLOGICAL PROPERTIES

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**EFFERBAKTOL 50** is intended for sulfiting at every stage of wine production:

- During the harvest, sulfiting of grape bins and run-off musts without need for mixing.
- On wine, sulfiting of tanks during vinification and ageing: Thanks to its composition and to its granule form, **EFFERBAKTOL 50** avoids, in most cases, the tedious stage of a pump-over or mixing after sulfiting.

With **EFFERBAKTOL 50** mixing of SO<sub>2</sub> is more effective than with any other type of sulfiting.

### DOSAGE

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The number of bags to be used depends on the concentration of SO<sub>2</sub> and the volume of the container.

To determine requirements, refer to the tables below:

Sulfiting of harvest bins with **EFFERBAKTOL 50**:

**Number of bags required:**

	Sulfiting in g/hL				
	3.3 g/hL	5 g/hL	6.6 g/hL	8.3 g/hL	10 g/hL
2000 kg bin	1	1.5	2	2.5	3
4000 kg bin	2	3	4	5	6

The calculation corresponds to a yield of approximately 75% (4000 kg of grapes give 30hL of must).

**For example:** to sulfite a 4000 kg tank at 5 g/hL you need 3 bags of **EFFERBAKTOL 50**.

It may be necessary to adjust SO<sub>2</sub> upon arrival at the winery.



# LES ESSENTIELS

Sulfiting of tanks of various sizes with **EFFERBAKTOL 50**:

## Number of bags required:

		Sulfiting in g/hL				
		1 g/hL	2 g/hL	3 g/hL	4 g/hL	5 g/hL
Volume of tanks in hL	25 hL	0.5	1	1.5	2	2.5
	50 hL	1	2	3	4	5
	100 hL	2	4	6	8	10
	150 hL	3	6	9	12	15
	25 hL	6	12	18	24	30

**Example:** to sulfite a 100 hL tank at 2 g/hL you need 4 bags of **EFFERBAKTOL 50**.

If you need to divide up the bags, use the following guide:

1 bag of **EFFERBAKTOL 50** contains 50 g of SO<sub>2</sub>, i.e. 125 g of granules.

To obtain 1 g of SO<sub>2</sub> you therefore need 2.5 g of granules.

		Grams of SO <sub>2</sub>									
		1	2	3	4	5	6	7	8	9	10
Weight of granules in grams		2.5	5	7.5	10	12.5	15	17.5	20	22.5	25

## INSTRUCTIONS FOR USE

Determine the number of bags required for sulfiting according to the above tables.

In bins, spread the granules over the whole surface of the grapes.

For sulfiting tanks, sprinkle granules onto the wine from the top of the tank, distributing them over the whole surface of the wine.

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

Bags of 50 g of SO<sub>2</sub> (125 g of granules)– boxes of 80 bags.

## STORAGE

Store unopened, sealed packages in perfect condition away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened, use rapidly.

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