

EQUATION 2G / 5G

Sulfiting of musts and wines.

Effervescent granules sachets of potassium metabisulfite with pre-adjusted quantities of pure SO₂: 2 and 5 g.

ENOLOGICAL PROPERTIES

Modern oenology cannot do without SO₂, so widespread and valuable are its properties: SO₂ is an antiseptic and an antioxidant. Furthermore, it destroys some oxidases contained in musts including tyrosinase.

APPLICATION FIELD

The **EQUATION** granules sachets contain pre-adjusted SO₂ quantities and are ready to use.

EQUATION 2G liberates 2 g of SO₂ per sachet.

EQUATION 5G liberates 5 g of SO₂ per sachet.

Adapted more specifically to restoring the balance of SO₂ during ageing, in barrels or in tanks.

Conceived for the protection of must or directly in the harvesting bins or mechanical harvester. Also used during white wine pressing, or transporting of wines.

APPLICATION RATE

Maximum application rate : see current regulation on maximum legal dose of SO₂ on different types of wines (white, rosé, red, sweet, etc.)

INSTRUCTIONS FOR USE

Each sachet proportionally releases a precise amount of 2 g or 5 g of SO₂. Introduce the granules into the must in small pieces until reaching the total predetermined dose.

Under effervescent granules form, Equation naturally gets effervescent at the contact of juice or wine. This phenomenon allows for a good protection of the top of the tank since the effervescence temporarily holds the **EQUATION** at the surface of the liquid.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

Equation 2G: box with 40 sachets.

Equation 5G: box with 25 sachets.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.

Once open: use quickly.

Best used before BIUB date written on package

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SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France

Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.oenofrance.com

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