



LES ESSENTIELS

EFFERBAKTOL 2 and 5

Sulfiting of musts and wines.
Effervescent granules of potassium metabisulfite releasing 2g or 5g of SO₂.

CHARACTERISTICS

Thanks to their pre-adjusted SO₂ content, their original effervescent granule formula, and their ease of use, **EFFERBAKTOL 2 and 5** enables completely uniform, reliable and efficient sulfiting of small containers (barrels, ageing containers and small tanks).

On contact with must or wine, **EFFERBAKTOL 2 and 5** naturally effervesces. Its effervescent granules enable better dispersion and uniformity of sulfiting.

EFFERBAKTOL 2 and 5 are 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

Every bag of **EFFERBAKTOL 2** contains 2 grams of pure SO₂.
It releases 2 g of SO₂ per bag.

Every bag of **EFFERBAKTOL 5** contains 2 grams of pure SO₂.
It releases 5 g of SO₂ per bag.

APPLICATIONS

- Bags of **EFFERBAKTOL 2 and 5** contain pre-adjusted SO₂ quantities and are ready to use.
- They are specifically suited for SO₂ management in barrels, ageing containers or small tanks (variable capacity tanks).
- They are equally recommended for the protection of musts in small containers.
- Thanks to its composition and to its granule form, **EFFERBAKTOL 2 and 5** avoids, in most cases, the tedious stage of a pump-over or mixing after sulfiting.
- For sulfiting grapes, musts and wines in bigger containers (presses, harvest bins, large tanks, etc.) **EFFERBAKTOL 50** or **EFFERBAKTOL 100** should be used.



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DOSAGE

Assess the number of bags required for sulfiting according to the following example:

Example 1:

- 1) **Target:** increase the wine SO₂ concentration by 40 mg/L.
4 g of SO₂ per hectolitre of wine is required.
- 2) **Solution:** 2 bags of **EFFERBAKTOL 2** should be added per hL.

Example 2:

The addition of one sachet of **EFFERBAKTOL 5** provides approximately 22 mg/L of SO₂ in a barrel (225 L).

Maximum legal dose: see current regulations on the maximum legal dose of total SO₂ pertaining to different types of wines (white, rosé, red, sweet wines, etc.)

INSTRUCTIONS FOR USE

For barrel sulfiting, sprinkle **EFFERBAKTOL 2 and 5** through the bung hole to prevent the barrel from bubbling over.

For tanks, sprinkle granules on wine from the top.

For uniform SO₂ distribution there is no need for stirring.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

EFFERBAKTOL 2: boxes of 40 bags.

EFFERBAKTOL 5: boxes of 25 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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