

TECHNICAL INFORMATION SHEET: POTASSIUM SORBATE SOLUTION 50% (W/V)

PRODUCT NAME:

Potassium Sorbate

Solution 50% w/v

PRODUCT CODE:

POTSORB50

COMMODITY CODE:

29161900

PACKAGING:

25KGS, 1000KGS

Description

Potassium Sorbate Solution 50% w/v (E202) is a clear, food

grade solution commonly used as a preservative.

Benefits

Potassium Sorbate has many applications as a preservative in

food and wine which acts by inhibiting growth of yeast and

mould. When used in wine, sorbic acid from potassium sorbate

works in conjunction with metabisulphite to inhibit further

growth of yeast.

Guidelines for use

Read the Safety Datasheet before use.

Check the product is within it's shelf life before use.



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the Safety Data Sheet (SDS)

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Web: www.murphyandson.co.uk

Registered in England No. 106442 VAT No. 196 8782 88





Quality, Consistency & Support

Rates of use

Rates of use vary dependent on application. In wine, the dose rate is dependent on factors such as ABV, pH, viable yeast count, and metabisulphite concentration.

Assuming that the proper range of metabisulphite is present and the wine pH is within normal ranges, indicative dose rates are shown below:

ABV(%)	Sorbate Addition (g/l		
10	0.20		
11	0.17		
12	0.135		
13	0.10		
14	0.07		

Storage & shelf life

- Store in cool, dry conditions away from direct sunlight.
- Keep in original container, seal containers when not in use.
- Shelf life is at least 1 year from date of manufacture.

PRODUCT	Potassium Sorbate Solution 50% w/v	PRODUCT CODE	POTSORBS50
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