

# TECHNICAL INFORMATION SHEET:

## METABS - PRESERVATIVES

**PRODUCT NAME:****METABS****PRODUCT CODE:****MET5****COMMODITY CODE:****28322000****PACKAGING:****5 KG**

### Description

Metabs are food grade sodium metabisulphite tablets, which provide a convenient way of adding measured quantities of sulphur dioxide.

### Benefits

- Approved for use in food and beverage products
- Prevents microorganisms from growing and reproducing
- Prevents biological spoilage
- Possesses antioxidant properties
- Increases the stability and prolongs shelf life of the beer
- Can be used for the removal of free chlorine in tap water which can cause chlorophenolic off flavours in beer
- Can be used to maintain freshness in casks when stored empty
- An easy to use tablet form, no need to measure or weigh



#### TECHNICAL SUPPORT

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

#### HEALTH & SAFETY INFORMATION

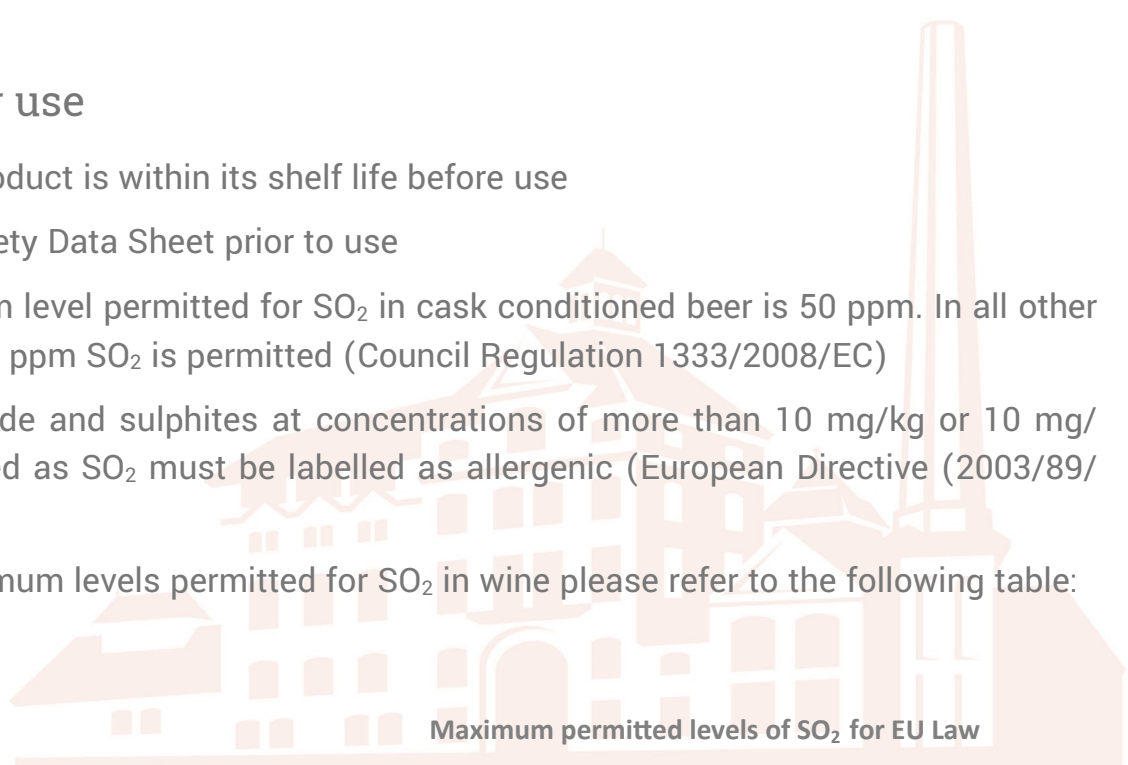
Refer to the **Safety Data Sheet (SDS)**

## Principle

Sodium Metabisulphite is a permitted derivative form of sulphur dioxide and is a well established proven preservative which is used in the brewing, wine and food industries. It is also known as E223. Added to beer at the pH range of between 3.6 and 4.4 it prohibits the growth of wild yeasts, bacteria and fungi giving effective prevention of biological spoilage. In addition to this its antioxidant properties increase physical stability and prolonged the shelf life of beverages.

## Guidelines for use

- Check the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- The maximum level permitted for SO<sub>2</sub> in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO<sub>2</sub> is permitted (Council Regulation 1333/2008/EC)
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub> must be labelled as allergenic (European Directive (2003/89/EC))
- For the maximum levels permitted for SO<sub>2</sub> in wine please refer to the following table:



Type of Wine	Maximum permitted levels of SO <sub>2</sub> for EU Law
Red	150 mg/l (ppm)
White / Rose	200 mg/l (ppm)
Sweet	300 mg/l (ppm)

## Application and rates of use

Metabs are added to the cask at racking or to the fermenter when used as a beer preservative. When used to keep surplus casks sterile in quiet periods, Metabs are added to the cask after the cleaning cycle has completed. Metabs can be simply mixed into the beer or water as required and needs no further preparation.

To use Metabs as an addition to beer as a preservative, suitable rates lie between 10 and 50 ppm of sulphur dioxide (SO<sub>2</sub>):

One Metab per hectolitre gives 11 ppm sulphur dioxide (SO<sub>2</sub>)

To use Metabs as a means of preserving microbiological stability in empty beer containers:

Two Metabs per hectolitre

To use Metabs for the removal of free chlorine in tap water:

One Metab will treat up to 14 hectolitres of water

Please be aware of the maximum levels permitted for SO<sub>2</sub> in different beverage styles.

Please refer to the Guidelines for use section.

## Storage and shelf life

- Store in cool dry conditions away from direct sunlight
- Keep in original container
- Keep containers tightly sealed when not in use
- Maximum storage temperature is 40°C
- Recommended storage temperature is ambient
- The shelf life at the recommended storage conditions and temperature is indefinite

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