

TECHNICAL INFORMATION SHEET: POTASSIUM METABISULPHITE - PRESERVATIVES

PRODUCT NAME:
**POTASSIUM
METABISULPHITE**

Description

Food grade Potassium Metabisulphite (E224) is a white crystalline powder which provides a convenient way of adding measured quantities of sulphur dioxide.

PRODUCT CODE:
POTMETA

COMMODITY CODE:
28322000

PACKAGING:
25 KG

Benefits

- Approved for use in food and beverage products
- Prevents microorganisms from growing and reproducing
- Prevents biological spoilage
- Has antioxidant properties
- Increases the stability and prolongs shelf life of wine, cider and beer
- Can be used for the removal of free chlorine in tap water which can cause chlorophenolic off flavours in beer
- Can be used as an alternative to Sodium Metabisulphate where sodium salt is not preferred.



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)**

Principle

Potassium 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 E224. Added to wine and cider 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 confer increased physical stability and prolonged shelf life to beer.

Guidelines for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- The maximum level permitted for SO₂ in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO₂ is permitted (Council Regulation 1333/2008/EC)
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg (ppm) or 10 mg/litre (ppm) expressed as SO₂ must be labelled as allergenic (European Directive (2003/89/EC))
- For the maximum levels permitted for SO₂ in wine please refer to the following table:



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

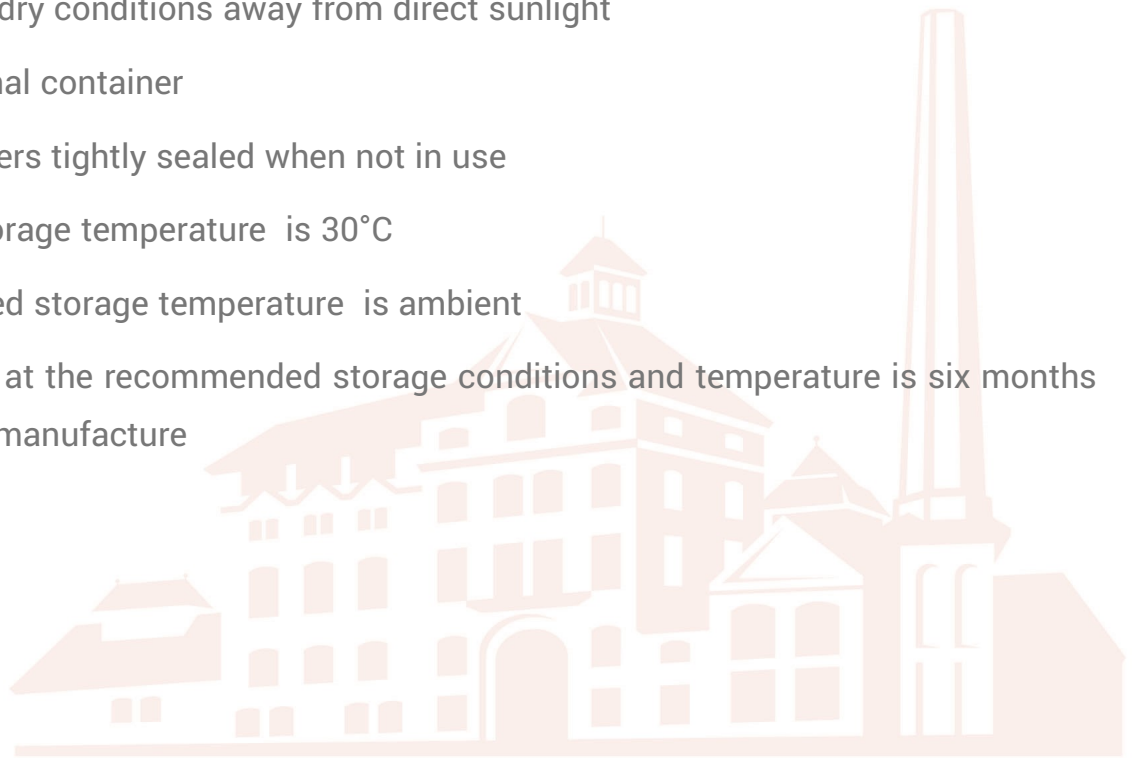
Application and rates of use

Potassium metabisulphite is added at any point in the process when used as a preservative.

1.75gms Potassium Metabisulphite per hectolitre gives 10 ppm sulphur dioxide (SO₂)

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 30°C
- Recommended storage temperature is ambient
- The shelf life at the recommended storage conditions and temperature is six months from date of manufacture



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