

# TECHNICAL INFORMATION SHEET:

## SODIUM METABISULPHITE

**PRODUCT NAME:**  
SODIUM  
METABISULPHITE

**PRODUCT CODE:**  
SODMETA

**COMMODITY CODE:**  
28322000

**PACKAGING:**  
25 KG

### Description

Sodium Metabisulphite acts as a potent antimicrobial compound, giving effective prevention of biological spoilage. In addition to this its antioxidant properties confer increased physical stability and prolonged shelf life to beer. This reducing action is also important in achieving optimum conditions for the action of protease chillproofing enzymes when these are used.

### 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



#### 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)**

## 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 SO<sub>2</sub> in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO<sub>2</sub> is permitted
- 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
- For the maximum levels SO<sub>2</sub> permitted in wine please refer to the following table:

## Application and rates of use

### (a) How much of the product to add

The product can be used as an addition to beer as a preservative, or for example as a means of preserving microbiological stability in empty casks. Suitable rates lie between 10 and 50 ppm sulphur dioxide (SO<sub>2</sub>).

1.52 g Sodium Metabisulphite per hectolitre >10 ppm sulphur dioxide (SO<sub>2</sub>)

### (b) Where to add the product

The product is typically made up as an aqueous solution at a strength of between 10 and 30% as SO<sub>2</sub>, after which it can be added to the beer.



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)

## Storage and shelf life

- Store in cool conditions, away from direct sunlight
- Keep containers sealed when not in use
- Recommended storage temperature 10 to 20°C
- The shelf life is six months from date of manufacture



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