

## PRESERVATIVES & STABILISERS

# METABS

## TECHNICAL DATA SHEET

### 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
- Possesses antioxidant properties
- Can be used for the removal of free chlorine in tap water
- Can be used to maintain freshness in casks when stored empty
- An easy to use tablet form, no need to weigh

### 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.

#### PRODUCT CODE

MET-5K

#### COMMODITY CODE

28322000

#### PACKAGING (kg)

5 kg

#### TABLET WEIGHT (g)

1.7-1.9 g

#### STORAGE

Keep in original container.  
Keep containers sealed when not in use.

#### Temperature

Recommended storage temperature is 5-20°C.

#### Location

Store in cool conditions away from direct sunlight.

#### Shelf Life

At the recommended storage conditions, the shelf life is indefinite.

## Application & 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

## 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
- Please check for up to date local regulations when calculating dose rate
- Not suitable for cans, as SO<sub>2</sub> can react with the lining of beverage cans

For the maximum levels permitted for SO<sub>2</sub> in wine please refer to the following table


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

## TECHNICAL SUPPORT

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

## REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet' or contact us on:  
+44 (0) 115 978 5494 | [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

 EST. 1887 <b>MURPHY &amp; SON</b>  For Health & Safety Information refer to the Safety Data Sheet.	Product name : Metabs
	Product code: MET-5K
	Doc Ref: TDS049
	Issue Date: 28/03/2025
	Issue Number: V01
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