

POTASSIUM SORBATE IN WINERY



www.bimalpha.com
(ISO 9001 : 2015 Certified Company)

M/s. Bimal Pharma Pvt. Ltd., Mumbai, India
e : info@bimalpha.com / info@nisinindia.com
Mob.: 0091- 9702968181 / 9322591096

Potassium Sorbate (E-202) is a Non-Toxic Food Grade Stabilizer.

It is used to prevent spoilage due to Infections & Unwanted carbonation during Aging.



Used in :

- Must for making Non- Sparkling Sweet White Wines
- Sweet Wines
- Sparkling Wines
- Hard Ciders
- Table Wines



Used to :

- Prevent Re-Fermentation, when used in conjunction with Potassium Meta Bisulfite (KMS).

Purpose :

It serves Two Purposes :

- After the active fermentation, when we rack the wine for the final time after clearing, Potassium Sorbate will render any surviving Yeast, incapable of multiplying. Yeast living at that moment, can continue fermenting any residual sugar into CO₂ and Alcohol. But when they die, due to Potassium Sorbate, no new Yeast will be present to cause future fermentation.
- When a wine is sweetened before bottling, Potassium Sorbate is used to prevent Re-Fermentation, when used in conjunction with Potassium Meta Bisulfite (KMS).