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Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25  
C. Schliessmann Kellerei-Chemie GmbH & Co.KG  
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

## Potassium sorbate

- E 202, food preservative for  
sweet reserve and wine -

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### Technical informations and use instructions

#### General information:

**Potassium sorbate** is the salt of sorbic acid. The salt has a better solubility in water than the acid. Due to its long term safety record and non-toxic profile potassium sorbate is used in many foods to inhibit the metabolism and the growth of molds and yeasts. The preservative effect of sorbic acid, released from **potassium sorbate** in acid environments, results from the inhibition of enzymes in the microbial metabolism.

#### Application in wine and related products:

In general **potassium sorbate** may be used to prevent any yeast or mold fermentation in not sterile products containing (residual) fermentable sugar and small numbers of microbial counts.

For example the stability of sweet reserve results from a combination of low microbial counts by fine filtration, at least 100 mg of free SO<sub>2</sub> per liter against bacteria and oxidation and an addition of **potassium sorbate** against yeast and molds.

Accordingly the addition of **potassium sorbate** to a fermented wine or cider prevents refermentation and yeast-caused turbidity after bottling.

#### Dosage:

The legal limit for sorbic acid in wines is 200 mg/l. This concentration corresponds to a maximum dosage of **27 g potassium sorbate per hl**. For technological reasons this concentration should be applied in the uses described above.

The necessary quantity of potassium sorbate has to be dissolved in the wine one day before the bottling.

#### Special recommendations:

**Potassium sorbate** does not inhibit bacteria. It is not possible to prevent the malolactic fermentation of malic acid to lactic acid!

In contrast lactic acid bacteria are capable of a metabolic detoxification of sorbic acid, which might result in the formation of the "Geranienton", a typical odor of *Pelargonium* plants.

**Caution:** Wines to be exported to Japan are not allowed to be treated with **potassium sorbate**!

#### Packaging sizes:

1 kg bag (No. 5301)  
25 kg bag (No. 5303)

#### Storage:

Between 5 and 25°C at a clean, dry, dark, odourless place!

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