

## Beverage Stabilization

### Potassium Sorbate

#### Stabilizer

**Potassium Sorbate stabilizer suppresses yeast and mold growth. It prevents secondary fermentation in filled bottles, which might be caused by reinfection with yeasts after the final sterilizing filtration.**

The specific advantages of Potassium Sorbate stabilizer:

- Reliably prevents secondary fermentation in the bottle
- Highly pure product
- Neutral aroma and flavor
- Dissolves easily

#### Application

Successful use of Potassium Sorbate stabilizer is subject to a sterile bottling process:

- Sterilization of the bottling plant (sterilize filter and filler)
- Sufficient content of free SO<sub>2</sub> (approx. 0.25 – 0.33 lb/1,000 gal (30 – 40 mg/l))
- Low counts of live yeast cells in the bottle immediately after bottling

To safely avoid any off-odors (geraniol), sorbic acid should only be used for bottling.

#### Dosage

The effect of sorbic acid in wine is influenced by the pH value (optimum pH range approx. 3.0), the alcohol content and the content of SO<sub>2</sub>. Since the combined effect of these factors is not precisely known in practice, it is recommended that the maximum permissible quantity of 2.24 lb/1,000 gal (268 mg/l = 26.8 g/hl) be used.

#### Addition to the beverage

Potassium Sorbate stabilizer should not be prepared as stock solution, but has to be added to the beverage as dry powder while stirring vigorously. The wine acids will release the effective sorbic acid from the potassium salt. If the dosage is too high, precipitation may occur due to the low solubility of the product.

Potassium Sorbate stabilizer should be added after polishing filtration and immediately before bottling of the beverage.

If the beverage is subjected to any heat treatment, the Potassium Sorbate stabilizer should only be added when it has cooled down.

**Note:** To avoid off-flavors, grape musts or wines must not be fermented or subjected to biological acid removal after the addition of Potassium Sorbate stabilizer. Furthermore, it is important to use Potassium Sorbate stabilizer from intact packages only; as otherwise, the risk of off-flavors cannot be excluded.

#### Product Characteristics

Potassium Sorbate stabilizer is the potassium salt of sorbic acid, which is an aliphatic, unsaturated fatty acid. At low pH values, as found in wines and grape musts, it suppresses yeast and mold growth. However, bacteria are hardly affected by Potassium Sorbate stabilizer or free sorbic acid.

Owing to the superior solubility and stability of Potassium Sorbate stabilizer compared to free sorbic acid, only Potassium Sorbate stabilizer is used for beverage stabilization.

Potassium Sorbate stabilizer is sensitive to light and oxygen.

The maximum permissible application quantity for wine according to the German Wine Law is 2.24 lb/1,000 gal (268 mg/l = 26.8 g/hl), corresponding to a sorbic acid dosage of 1.67 lb/1,000 gal (200 mg/l).

#### Safety

When used as directed no negative effects are known. There is no danger to people or the environment during storage, handling and transport.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

#### Storage

Potassium Sorbate stabilizer is a high-quality stabilizing agent which is mainly taste- and odorless. Open packages should be used up as soon as possible.

Potassium Sorbate stabilizer should be stored in tightly sealed packages in a cool, dry and well-aerated area, free of off-odors.

### **Delivery Information**

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Potassium Sorbate stabilizer is sold under article no. 65.101 and is available in the following package sizes:

2.2 lb (1 kg)            laminar aluminum foil  
10 x 2.2 lb (1 kg)    in cardboard box

Potassium Sorbate stabilizer is sold under article no. HW.006 and is available in the following package sizes:

55.1 lb (25 kg)        PE bag in box

### **Certified Quality**

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Potassium Sorbate stabilizer is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

**For more information:**

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