Kadifit

Product Description
Kadifit is pure potassium disulfite (potassium metabisulfite, potassium pyrosulfite, $K_2S_2O_5$) in white, crystalline form.
Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Pure potassium disulfite for the sulphuring of mash, must, wine and fruit wine

Aim of Treatment
Sulphuring of mash, must, wine and fruit wine.

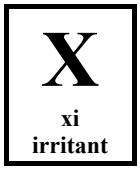
Product and Effect
The pure Kadifit crystals can be added directly to the mash, must, wine or fruit wine. Kadifit decomposes in these media and liberates approximately 50 % of its applied weight as SO_2. This means, 10 g Kadifit per 100 kg/L mash, must or wine give off 50 mg/L SO_2. After adding Kadifit, mix as thoroughly as possible to avoid excess concentrations. The SO_2 formed by Kadifit has antioxidant and disinfectant properties. Moreover, SO_2 prevents enzymatic oxidations and affects taste sensations positively as it binds fermentation by-products, particularly acetaldehyde.

Application
1. **Mash:** Kadifit is strewed onto the crushed mash or is added in small portions in the course of crushing. Dependent on the degree of soundness of the mash, the dosage is 5-15 g/100 kg mash (corresponds to 25-75 mg SO_2/L).
2. **Must:** Without addition to the mash, the dosage for musts with the risk of microbiological damage amounts to approximately 10 g Kadifit/100 L (equals 50 mg SO_2/L). Kadifit is added directly in its crystalline form and mixed briefly.
3. **Young wine:** The initial dosage for young wine from sound grapes which has not yet been sulphited, comes up to a minimum of 10-15 g Kadifit/100 L (corresponds to 50-75 mg/SO_2/L). The dosage must be increased in case of high pH-values, unfavourable storage temperatures, long-term storage, high quality categories, not completely fermented wines, microbiologically susceptible, low-acid wines and particularly when wines derive from rotten and damaged grapes. Young wine sulphuring must be carried through either immediately after the end of fermentation, or, at the latest, after the first racking.
4. **Wine/fruit wine:** The free SO_2-content of the wine must be permanently checked. A constant SO_2-value of 30-50 mg/L, dependent on varietal character, treatment, storage etc. has to be kept. With regard to secondary sulphuring, already present SO_2 has to be taken into consideration. The following formula applies:

$$\frac{\text{desired free } SO_2\text{-content (mg/L)} - \text{present free } SO_2\text{-content (mg/L)}}{10} \times 2 = \text{Kadifit dosage in g/100 L}$$

Of course, when applying Kadifit, statutory limiting values for total sulphurous acid have to be observed. A combined application with Ercobin (ascorbic acid) provides for an additional protection from oxidation, thus SO_2 can be reduced. Kadifit is particularly suited for stainless steel storage tanks, as no free SO_2 escapes into the headspace of the tank. Kadifit is completely dissolved, thus corrosion of the tank walls above the surface of the liquid is prevented.

Storage
Store dry. Keep out of reach of children.



Irritating to eyes and respiratory system.
In case of contact with acid, poisonous gas is generated.
In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

6 senses for your success

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