

**Copper citrate  
preparation for the  
treatment of sulphide  
off-odours**

### Product Description

Kupzit® is an innovative copper citrate preparation developed for the elimination of sulphide off-flavours, above all, hydrogen sulphide odours in wine and fruit wine, and in other fermentation products. Kupzit® contains 2 % copper citrate. For easy dosage and handling, it is coated onto a mineral carrier material – a particularly pure, high-quality bentonite - and granulated.

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

### Aim of Treatment

Kupzit® reacts quickly and specifically with sulphurous, disagreeably smelling compounds such as hydrogen sulphide and mercaptans. These compounds are precipitated and, when dosed accurately, increasing the copper content of the beverage only insignificantly.

### Dosage and Application

For an optimal treatment, pretests are absolutely recommended. Generally, the dosage amounts to 5-20 g/100 L; in exceptional cases up to 50 g/100 L or even more (observe laws and regulations of the individual country). Prepare a slurry of Kupzit® and wine in a ratio of 1:10 then add. Provide for good distribution by stirring thoroughly. The reaction is completed within a few minutes after addition. Separation of the lees/sediments is conducted by filtration within 1-2 days. When applied properly, the copper content is not, or only slightly increased, which means in most cases after the Kupzit® treatment blue fining is not required. Application can be conducted either separately or combined with clarification/fining. In case of a combined fining Kupzit® is added as first component.

### Storage

Store Kupzit® in a dry and light-protected place. Protect from foreign odours. Reseal opened packagings tightly.

### Special Information

Compared with other approved agents for sulphide off-flavour treatment, Kupzit® has the following advantages:

- Kupzit® is a biotic product
- Citric acid in Kupzit® corresponds to the citric acid present in the wine as natural ingredient
- Kupzit® is highly reaction specific
- Kupzit® reacts with the substances causing sulphide off-flavour without leading to an excess in copper amounts
- Thus in most cases blue fining is not required
- The spectrum of activity is comparable with that of silver chloride preparations
- No uptake of silver ions
- Easier handling and addition due to granulated structure