

# OENOSTERYL EFFERVESCENT

*Qualified for the elaboration of products for direct human consumption in the field of regulated use in Oenology. In compliance with the EC regulation n°606/2009, the current International Oenological Codex and the Food Chemical Codex.*

## Physical Characteristics

Aspect ..... effervescent tablets  
Odour ..... pungent and suffocating odour of SO<sub>2</sub>

## Chemical Analysis

Potassium pyrosulphite (K <sub>2</sub> S <sub>2</sub> O <sub>5</sub> ) .....	67%	Arsenic.....	< 3 ppm
Potassium bicarbonate (KHCO <sub>3</sub> ) .....	33%	Selenium.....	< 10 ppm
Lead.....	< 2 ppm	Iron .....	< 40 ppm
Mercury .....	< 1 ppm	Sodium .....	< 2%

## Oenological Use

**Properties** : sulphiting of wines and musts.

**Preparation** : releases 2g, 5g of SO<sub>2</sub> when added directly into the wine or must, thus producing an effervescence which helps to achieve good mixture.

**U.E. REGULATION** : for information, the maximum dose of SO<sub>2</sub> in the wine is regulated in U.E. Check your local legislation in force and abide by the right dosage.

Contains sulphites. For the UE, the use of sulphites can require a specific labelling. Concerning the others countries, please check the legislation in force.

## Storage & Optimal Date of Use

- Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
- Unstable product : when used in contact with air, the SO<sub>2</sub> contents and effervescence decrease. To be stored in its tight blister packaging.
- Optimal date of use: **24 months after packing date.**

## Safety

Check the safety data sheet

## Packaging

Box 48 tablets	each tablet releases 2 g of SO <sub>2</sub>	i.e 96 g per box.
Box 48 tablets	each tablet releases 5 g of SO <sub>2</sub>	i.e 240 g per box.



**LAFFORT**  
l'œnologie par nature



LAFFORT – CS 61 611 - 33072 BORDEAUX CEDEX - FRANCE  
Tél. : +33 (0)5 56 86 53 04 - Fax : +33 (0)5 56 86 30 50  
[www.laffort.com](http://www.laffort.com)

