








SULFITING AGENTS

EFFERGRAN

Potassium metabisulfite, effervescent granules

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|  | <p>COMPOSITION E224 Potassium metabisulfite 75%, E 501 (ii) Potassium bicarbonate 25%</p> |
|  | <p>GENERAL CHARACTERISTICS Effergran is a sulfiting agent with self-dispersing action consisting of effervescent granules of metabisulfite and potassium bicarbonate. Upon contact with must or wine, the granules dissolve, developing an effervescence that promotes homogeneous diffusion of SO₂ on the surface layer where it is most needed to ensure good antioxidant protection. When sprinkled on the bottom of collection bins, it rapidly releases sulfur dioxide thus minimizing oxidation and the development of contaminating microorganisms during transport to the winery. The CO₂ input due to effervescence and the effect on acidity of potassium bicarbonate are completely negligible.</p> |
|  | <p>APPLICATIONS Sulfur addition to grapes and must during transport to the winery Sulfur addition to must and wine at all stages of winemaking</p> |
|  | <p>DOSAGE 10 g of Effergran provides about 4 g of sulfur dioxide. Effergran is available in three sizes: 125 g bag (50 g SO₂): average dose for 40-50 q (4.4-5.5 tons) grapes or 25 hL (660 gal) wine. 250 g bag (100 g SO₂): average dose for 80-100 q (8.8-11 tons) grapes or 50 hL (1320 gal) wine. 1 kg bag (400 g SO₂): average dose for 300-400 q (330-441 tons) grapes or 200 hL (5283 gal) wine. The above doses were calculated to contribute:</p> <ul style="list-style-type: none"> ▪ 5-10 g SO₂ per hectoliter to must formed during transport (averaging about 10-15% of grape weight); ▪ 20 mg/L in wine <p>Doses may vary depending on the amount of must released during transport or sulfur requirements. 20 mg/L of SO₂ from Effergran results in the release of 5 mg/L of CO₂ and a theoretical decrease in tartaric acid content of 8.6 mg/L.</p> |
|  | <p>INSTRUCTIONS FOR USE Collection trucks: Sprinkle Effergran directly on the bottom bins. Must: Sprinkle on the surface of must. Once in contact with the liquid, the granules dissolve, developing an effervescence that promotes rapid diffusion of SO₂ onto the surface layer. Homogenize by pumping over. Wine: Sprinkle on the surface of wine. Once in contact with the liquid, the granules dissolve, developing an effervescence that promotes rapid diffusion of SO₂ onto the surface layer. Homogeneous diffusion of</p> |

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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| | SO ₂ throughout the volume of wine (up to 4-500 hL), without the need for pumping over or bâtonnage, can take 5-10 days. |
|  | <p>PACKAGING AND STORAGE CONDITIONS 125 g, 250 g, 1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area, away from light at temperatures between 10-25°C (50-77°F).</p> <p>Opened package: carefully reseal and store as indicated above. Once opened, use quickly. Attention: hygroscopic product.</p> |
|  | <p>COMPLIANCE Product made from raw materials that conform to the characteristics required by the: Codex Œnologique International Reg. (EU) N. 231/2012</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 and subsequent amendments</p> <p>Product approved for winemaking by TTB under 27 CFR 24.246</p> |

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