



## Vinoferm Campden

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality.

The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines.

<b>Product name:</b>	Vinoferm Campden
<b>Description:</b>	Pure potassium disulphite E224 for the sulphuring of mash, must, wine and fruit wine and for disinfecting materials used in wineries. For food limited use.
<b>Ingredients:</b>	Potassium disulphite (K <sub>2</sub> S <sub>2</sub> O <sub>5</sub> )
<b>Appearance:</b>	white crystalline powder
<b>Customs code:</b>	.....
<b>Available packings:</b>	1 kg sachets
<b>Dosage/Use:</b>	The addition of 10 g / 100 l gives a SO <sub>2</sub> addition of 50 mg / l. For mash: 5 – 15 g / 100 kg of mash depending on contamination risks (damaged fruit). For wine: 10 – 15 g / 100 l of wine, to be added after the first racking. The total admitted amount of SO <sub>2</sub> in wine has to be monitored
<b>Storage conditions:</b>	to be stored in a cool (< 15°C) and dry place, TO BE KEPT AWAY FROM CHILDREN. IRRITANT : 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. Close immediately after usage. Once opened, the product must preferentially be kept cool and be used within a few days.

Signed and dated, Beverlo, 04-09-2012

Bart Balis

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