



# AROMAX B4

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 Microbial and oxidative protection of grapes during transport  
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## → TECHNICAL DESCRIPTION

This is a proprietary mix that optimizes anti-oxidation and antiseptic protection. The perlite used to immobilize the ascorbic acid and the potassium metabisulfite is dispersed during the loading of the grapes in the bins, trucks or tanks of the harvesting machines. Once in contact with liquid (broken berries and juice), the perlite disperses the antioxidant buffer (KMS + ascorbic). In this way a protective layer is formed on the wet surface of the broken berries. Ultimately, the antioxidant buffer will be mixed and homogenized with the must when the grapes are crushed or pressed.

Addition of ascorbic acid to wine was first allowed in the USA in 1957. Ascorbic (vit. C) acts as an antioxidant by reducing oxygen. This reaction is known to produce a strong oxidant (hydrogen peroxide) and for this reason winemakers are afraid to use ascorbic.

However, the oxidative species produced by the reaction between oxygen and ascorbic acid will react quickly with SO<sub>2</sub>. For this reason, the SO<sub>2</sub> present in the **Aromax B4** mix, other than controlling the microbial environment, will optimize the efficiency of this product as an antioxidant.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Suspension supports (cellulose, perlite), Potassium metabisulphite, Vitamin C.

## → DOSAGE

Use at 0.5-1 kg/Ton.  
 1 kg/Ton will release 54 ppm of SO<sub>2</sub> and 60-70 ppm ascorbic.

## → INSTRUCTIONS FOR USE

Disperse the powder on the bins, boxes, trucks, and conveyers or in any stage that needs antioxidant protection for the juice.

## → STORAGE AND PACKAGING

2 years stored at room temperature, in a non-humid environment.  
 5 kg net bags.

