
Article(s) involved

004.010.5	Campden (potassium metabisulphite) 100 g
004.019.3	Campden (potassium metabisulphite) 1 kg

Product Description

Appearance: white crystalline powder, with slight odour of sulphur dioxide

Formula : $K_2S_2O_5$

Molecular weight : 222.33

Synonyms : Potassium bisulphite anhydrous, potassium pyrosulphite, potassium disulphite.

Scope

Used to prevent the oxidation of juice/ wine/beer, to kill wild yeasts on fruit and to stop a fermentation process.

In food industry as additive (E224) preservative, antioxidant and antimicrobial for fruits (dried, glazed and candied), vegetables (onions, potatoes, etc.), juices (citrus and grapes) and fish (shrimps and prawns).

Typical composition

Assay	% $K_2S_2O_5$	> 97.2
	% SO_2	> 56
Sulphate	% $K_2S_2O_4$	< 2.8
Thiosulphate	% S_2O_3	< 0.04
Iron	mg/kg as Fe	< 5
Heavy metals	mg/kg as Pb	< 10
Selenium	mg/kg as Se	< 2
Arsenic	mg/kg as As	< 3
Lead	mg/kg as Pb	< 2
Mercury	mg/kg as Hg	< 1

Ingredients

Potassium metabisulphite > 97.2%

Purity and legal status

The product complies with specifications of: Regulation EU 231/2012 (food additives) and FCC XII (2020)

Food preservative: E224. For food limited use.

Preservation and storage

Store the product in a dry and cool place because the wet product easily oxidizes to potassium sulphate, while heated over 60°C develops SO_2 , yielding potassium sulphite.

Allergens

Allergen (Regulation 1169/2011 Annex II)	In product		Cross-contamination possible = possibly present		
	Yes	No	Use on same production line	Yes	No
			Yes		
Cereals containing gluten		X		X	
Wheat		X		X	
Rye		X		X	
Barley		X		X	
Oats		X		X	
Spelt		X		X	
Khorasant wheat		X			X
Crustaceans		X			X
Eggs		X			X
Fish		X			X
Peanuts		X			
Soybeans		X			
Milk (including lactose)		X		X	
Nuts		X			X
Almonds		X			X
Hazelnuts		X			X
Walnuts		X			X
Cashews		X			X
Pecan nuts		X			X
Brazil nuts		X			X
Pistachio nuts		X			X
Macadamia		X			X
Celery		X			X
Mustard		X			X
Sesame seeds		X			X
Sulphur dioxide and sulphites (>10mg SO₂/kg of /l)	X				X
Lupin		X			X
Molluscs		X			X

Nutritional declaration

Not necessary for this product.

Quality

- ☒ This product complies with Regulations 1829/2003/EC and 1830/2003/EC regarding GMO.
- ☒ This product is not manufactured using irradiation or ionization.
- ☒ This product is not manufactured using nanotechnologies.

Safety and treatment

Dosage: to sterilize must/wine: 1 g/10 l.

Dosage to sterilize equipment: 1-2 g/l of water (+ citric acid 0,5 g/l).

WARNING: when disinfecting materials, always use sulphite in combination with an acid!

For handling information consult the Safety Datasheet

Version 4 – 07/09/2023

Signed and dated, Beverlo, 07/09/2023

A handwritten signature in blue ink, appearing to read "N. Balis".

Nadja Balis
Quality & Compliance Specialist