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Sulfur Dioxide (SO₂) - Analysis and Efferbaktol Granules

SO₂ is added to must, juice or wine to aid in the prevention of oxidation and spoilage. Vinquiry has potassium metabisulfite granules available, called Efferbaktol Granules, which makes it easy to add SO₂. These Granules are pre-measured for adding known concentrations (ppm) of free SO₂ to juice or wine. After addition, it is necessary to determine the actual concentration of free and bound SO₂ present in juice or wine. To help with this, Vinquiry offers testing for free SO₂ and total SO₂ using a variety of methods.

Efferbaktol Granules

Efferbaktol Granules are effervescent potassium metabisulfite granules used for direct additions to wine or must. Upon contact with must or wine, Efferbaktol Granules become naturally effervescent and produce foam on the surface that retains the granules assuring protection from oxidation at the top of the tank or barrel. Efferbaktol Granules are made up of different sized particles. During the dispersion in the must or wine, the effervescent granules sink at different speeds depending on their size and disperse throughout the tank or barrel, allowing homogeneous distribution of SO₂. With limited release of SO₂ into the atmosphere, compared to SO₂ gas or liquid applications, the use of the granules is better for the environment and provides healthier working conditions. Efferbaktol Granules are available in a variety of sizes to fit the

Free and Total SO₂ Analysis

Both free and bound SO₂ are present in wine. The molecular portion of free SO₂ is the form that is antimicrobial. Bound SO₂ occurs when the free SO₂ binds to compounds present in juice or wine, such as aldehydes, pyruvic acid, and sugars. Total SO₂ is the sum of free and bound SO₂.

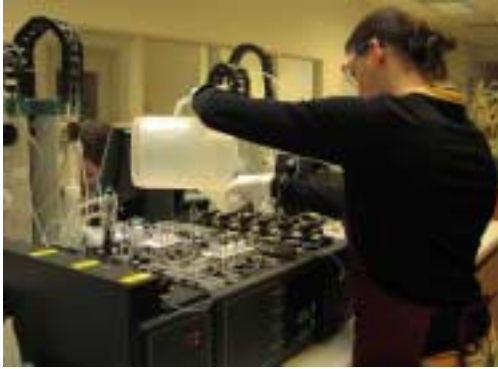
When to test for SO₂:

- After SO₂ additions, it is necessary to determine the actual concentration of free and bound SO₂ present in juice or wine. Prior to additions it is difficult to predict how much of the added SO₂ will be free and how much will be bound. In order to determine the amount of bound SO₂, both free and total must be measured. Free SO₂ levels will not significantly increase until all the



compounds in juice or wine that will bind with SO_2 have formed bound SO_2 .

- After malolactic fermentation is complete, microbial activity is no longer desired. Now is the time to ensure that there is enough SO_2 present to eradicate any remaining microorganisms.
- SO_2 acts as an antioxidant during the bottling process, so testing SO_2 before bottling is essential.



Vinquiry offers three methods for free and total SO_2 analysis. The Segmented Flow Analyzer (right) is the most used method, followed by the comparable Aeration-Oxidation method, and last the Ripper method.

For further information on SO_2 testing (pricing and sample size) or Efferbaktol Granules please call 707-838-6312 or email info@vinqury.com.

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