

sodium bisulphite

product information

appearance

Sodium Bisulphite appears as a white granular powder

summary

Sodium Bisulphite (sodium bisulfite) is used as a food additive to leaven cake mixes (making them rise) as well as being used in meat and poultry processing and most recently in browning prevention of fresh-cut produce.

Although sodium bisulphite is commonly used in human grade food and almost all commercial wines it is also used in animal feed and pet foods. Within the wine making industry sodium bisulphite is used to preserve the colour and aroma of the wine by preventing vinegar forming if bacteria is present.

Available in bags of 25KG for a solid solution and a minimum of 25L for liquid solutions Rigest can supply businesses in the UK and overseas with large volumes of sodium bisulphite.

If you would like to Buy Sodium Bisulphite, enquire now and one of our team will be on hand to talk about how we can facilitate your requirements. Alternatively, if you would like further information about Sodium Bisulphite from Rigest, request our Sodium Bisulphite MSDS.

description

- Together with its related compound (Sodium Metabisulphate) this product is a minor ingredient that preserves the aroma and flavour of bottled lemon juice, dried apples, dehydrated potatoes and nearly all commercial wines.
- Sodium bisulphite works by releasing sulphur dioxide gas, which inhibits bacterial and fungal growth and prevents the discoloration and deterioration caused by common chemical reactions.
- Sodium bisulphite, also known as sodium hydrogen sulphite, is found in many cat and dog foods.

applications

Beverage

Alcoholic Beverages
Carbonated Soft Drinks
Instant Drinks
Syrups
Juice Drinks

Feed & Pet Food

Animal Feeds
Domestic Pet Foods

Food

Bakery

