



# INTERNATIONAL OENOLOGICAL CODEX

## Potassium hydrogen carbonate

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### 6.1. Desiccation Loss

After 4 hours of desiccation in an oven at 105 °C, weight loss should be no more than 2 pp 100.

### 6.2. Preparing the Solution for Tests

Place 10 g of potassium hydrogen carbonate in a 100 ml volumetric flask and fill with water.

### 6.3. Substances Insoluble in Water

Filter the solution prepared for testing under Paragraph 6.2. The residue, when dried at 105 °C then calcined at 550 °C, should not be greater than 0.1 g (or 1 pp 100).

### 6.4. Iron

Using the atomic absorption spectrometry technique detailed in the Compendium, analyze the iron content in the test solution (6.2).

### 6.5. Lead

Using the technique set forth in the Annex, analyze lead content in the test solution (6.2). (Lead content should be less than 5 mg/kg).

### 6.6. Mercury

Using the technique described in the Annex, determine the mercury content in the test solution (6.2). (Content should be less than 1 mg/kg.)

### 6.7. Arsenic

Using the technique described in the Annex, determine the arsenic content in the test solution (6.2). (Content should be less than 3 mg/kg.)

### 6.8. Sodium

Analyze the sodium content in the test solution (6.2) using flame photometry. (Sodium content should be less than 1 pp 100).

### 6.9. Potassium Hydrogen Carbonate Content

Dissolve approximately 2 g of a test sample, weighed precisely, in 50 ml of 1M hydrochloric acid solution. Titrate the excess hydrochloric acid using a 1M sodium hydroxide solution in the presence of methyl red.

The product intended for wine-making should contain a minimum of 98 pp 100 potassium hydrogen carbonate.

## 7. Storage

Potassium hydrogen carbonate should be stored in airtight containers away from

moisture.