

BREWERS DIRECT

“The Wine Specialist”

Sodium Metabisulfite vs Sparklebright (chlorinated trisodium phosphate)

Sodium Metabisulfate:

- White powder (smelly stuff) or Campden tablets.
- Mixed with water (50 grams per gallon), it produces sulphur dioxide gas (SO₂ - smelly stuff)
- Use to sanitize equipment – pails, hoses, carboys, bottles, spoons, corks, etc
- If your equipment is clean, it only needs to be sanitized, so use metabisulfite.
- Gas may be used to maintain corks in a sterile condition (see sheet on corks)
- Effective against bacterial infection
- Used to sterilize fresh fruit or grapes before making wine
- Effective for 24 hours when used in this way – add yeast only after 24 hours
- Small amounts are added to wine kits or 1 Campden tablet per gallon of fresh juice wine prior to clearing in order to inhibit yeast and to promote clearing. Helps prevent oxidation.
- The liquid can be reused as long as the sulfur dioxide gas is still produced. ie as long as the solution is “smelly”. DO NOT SMELL DEEPLY
- Can provoke allergic reactions if breathed.

Sparklebright (chlorinated trisodium phosphate) – PINK cleaner

- Mix only in recommended proportions: 1 teaspoon per gallon. There is no point in making a stronger solution. It will not work any better.
- Do not reuse. Unlike sodium metabisulfite, Sparklebright is a one use solution.
- Bottles and equipment washed with Sparklebright are sterilized
- DO NOT USE TO STERILIZE CORKS
- The TSP ensures that Sparklebright is a very effective cleaner – soak very heavily soiled bottles or equipment overnight, then use a bottle brush to remove excess grime and dirt. RINSE VERY THOROUGHLY. Wine does not react well to chlorine.
- Splashes may bleach clothing.
- If splashed in the eyes or on the skin, flush thoroughly with water.
- If splashed in the eyes, seek prompt medical attention.
- Corrosive dangerous gas is formed if mixed with acid, or with toilet bowl cleaner, rust remover, household ammonia or acid.