

Sulphites



Leaflet #13



Sulphur Dioxide



Sulphites

SO₂ (Sulphur Dioxide) is naturally occurring in some, though not all, wines. SO₂ is also used as a preservative and can be identified with E220-E228, which may be used in dried fruit, and some sausages and burgers, among other things.

There is a set legal content above which there must be a notification to customers. This is currently 10mg per kg or litre.

Sulphur dioxide can trigger an attack of asthma in those susceptible.

Ask your doctor

We do not give medical advice.

Please always speak to your medical practitioner for advice if you suspect an allergic reaction, or are worried that you, or a family member, may have an allergy.

Other names to look for:

Sulfites
Sulfer Dioxide