

THIAMINE DOSAGE

Vitamin B1 in ready-to-apply doses

Characteristics

Thiamine Dosage packets contain doses of thiamine (vitamin B1), a cell-growth factor that has a direct impact on alcoholic fermentation.

Application

- Impact on fermentation kinetics: increases initial cell population by up to 30% (dose of 0.5 mg/l), reduces cell latency period and accelerates fermentation start-up.
- Lowers the proportion of keto acids (pyruvic and ketoglutaric acid) susceptible to combining with SO₂. Limits SO₂ combination during storage.
- Lowers production of volatile acidity.

Thiamine is also a growth factor for lactic bacteria.

Composition

- 100% thiamine hydrochloride (vitamin B1).

Dosage

Nutrient supplement during fermentation 10-30 mg/hl

Instructions for use

Rehydration: Add to yeast rehydration water.

Fermentation: Dissolve the product in approximately 10 times its weight of water or must and pour into the vat at the start of fermentation.

Propriétés physico-chimiques

| | |
|---------------------------|-------------|
| Concentration [%] | 98,5-101,5 |
| pH [2.5%] | 2,7-3,3 |
| Heavy metals (Pb) [mg/kg] | < 10 |
| Pb [mg/kg] | < 5 |
| Hg [mg/kg] | < 1 |
| As [mg/kg] | < 3 |
| Sulphated ash [%] | < 0,1 |
| Moisture [%] | < 5 |
| Nitrates | Passes test |

Physical appearance

Fine white powder.

Packaging

120-g packets.

Note: The contents of one packet will ferment 2,000 hl of must or will rehydrate 40 kg of yeast (LSA 20 g/hl) at the maximum permitted dose of thiamine.

Storage

Store in the original packaging in a cool, dry, odour-free place.
Once open, use as soon as possible.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and with EC Regulation No. 606/2009.