

NUTRIENT



Thiamine

Activator of alcoholic fermentation composed of dichlorhydrate of thiamine (Vitamin B1).



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Thiamine dichlorhydrate (Vitamin B1).
- ◆ **Enological benefits:** Thiamine is an **essential nutrient** for yeasts' **fermentary metabolism**. Adding thiamine at the beginning of the alcoholic fermentation helps yeast **implantation** at the start of the fermentation.



DIRECTIONS FOR USE

- ◆ Add directly into the must and homogenise with a pump-over.
- ◆ **Dosage:** 30 to 60 mg/hL.
Maximum legal dosage (EU regulation): 60 mg/hL.



DIRECTIONS FOR USE

PHYSICAL

- **Appearance & colour:** White powder
- **Solubility in water at 20°C:** 1 000 g/L
- **pH at 1%:** between 2,7 end 3.3

IDENTIFYING CHARACTERISTICS

- **Purity:** > 98.5 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Humidity:** < 5 %
- **Sulphuric ashes:** < 0,1 %
- **Nitrates:** Absence
- **Heavy metals (expressed in lead):** < 10 mg/kg



PACKAGING & CONSERVATION

- ◆ Bags of 100 g and bags of 1 kg.
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/10-09-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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