

THIAMINE

Vitamin B1 FERMENTATION ACTIVATOR

CHARACTERISTICS

- ◆ **THIAMINE (VITAMIN B1)** exists naturally in grape harvests. However, in the case of **over-ripping** and, especially, attack by ***Botrytis cinerea***, their levels may drop and become **insufficient**. The yeasts will then be in **nutritional deficiency** and fermentations will be difficult and slow.
- ◆ **THIAMINE** facilitates their **multiplication** and maintenance in a **satisfying physiological state** during fermentation.
- ◆ In order to **obtain maximal efficiency**, **THIAMINE should be added at the onset of yeast development (at the beginning of fermentation, at inoculation, on a refermentation starter)**.
- ◆ In these conditions, **THIAMINE** leads to :
 - the **rapid** onset of fermentation,
 - **better completion of fermentation** and a reduced risk of the interruption of fermentation,
 - reduced production of **volatile acidity** and intermediate compounds that strongly bind SO₂ (ethanol). The subsequently added SO₂ will be **more effective** at the same dose.

In addition, the **aromatic qualities** of the wine will be better preserved.

LEGISLATION

- ◆ Maximum legal dose of **Thiamine** : **0,6 mg/L**.

DOSAGE

- **Mean dose : 50 mg/hL à 60 mg/hL**

INSTRUCTIONS FOR USE

- ◆ Dissolve **THIAMINE** in the must (immediate dissolution) : 100g/L.
- ◆ Or dissolve 100g of **THIAMINE** in 10L of water and use this solution at 0,5 cL per hL.
- ◆ Incorporate at the **moment of inoculation** with rehydrated yeast or directly into the must.
- ◆ Do a pumping-over (**homogenization**).

PACKAGING

- ◆ Bags of 20g.

STORAGE CONDITIONS

- ◆ Unopened packing, seal of origin, away from light, in a dry and odour free place.
- ◆ Opened packing : to be used rapidly.