

THIAMINE

OPTIMIZATION OF FERMENTATION

Maximum legal dose : 60 mg/hL

➤ OENOLOGICAL APPLICATIONS

THIAMINE (or vitamin B1) added during the early stages of fermentation helps to increase and prolong the life of the yeast population.

Its use prevents production of undesirable metabolic byproducts.

➤ INSTRUCTIONS FOR USE

Dissolve **THIAMINE** at a rate of 10 g/L in cold water (see dose rate).

Add to wine at the early stages of fermentation.

➤ DOSE RATE

Ensure maximum legal dose of 60 mg/hL is not exceeded.

0,05g/hL of **THIAMINE**

➤ PACKAGING AND STORAGE

- Packs of 10 g and 1 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.