



THIAMINE HYDROCHLORIDE

BIOREGULATOR OF ALCOHOLIC FERMENTATION



COMPOSITION

Pure thiamine hydrochloride (Vitamin B1).



CHARACTERISTICS

White or lightly yellow powder with a typical smell that reminds the one of the yeast. Completely soluble in water.



APPLICATIONS

THIAMINE, if dosed in the must from the beginning of fermentation, can be an excellent regulator of yeasts activity, controlling also the production of undesired secondary elements. Normally when using thiamine there's a more regular fermentation process. THIAMINE is an essential vitamin element for some processes of alcoholic fermentation. In particular scientific research proved the accumulation of ketonic acids if thiamine is lacking. The most important technologic element is that sulphur dioxide is available in its free form, given the reduced concentration of ketonic acids in the wine. Wines are more easily protected from oxidative processes and from biologic changes even at lower dosages of sulphur dioxide, because of its higher presence in its active form (free).

When using THIAMINE HYDROCHLORIDE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve THIAMINE in water; for a better use of fermentation activators see Enologica Vason procedures on the matter. The addition of bentonite and carbon to the must increase thiamine adsorption.



DOSAGE

60 mg/hL (legal limit).



PACKAGING

500 g poly laminated bags.



STORAGE

It's a product slightly hygroscopic.
Keep in a cool, dry place. Close open packs carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.