

# 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.