



# LES ESSENTIELS

## THIAMINE

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### Yeast growth factor

#### CHARACTERISTICS

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Thiamine, or Vitamin B1, is a growth factor essential to yeast. Added at yeast inoculation, thiamine helps to initiate alcoholic fermentation and limits the risk of stuck fermentations.

#### OENOLOGICAL PROPERTIES

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- Growth factors, which are essential for microorganisms, have a positive effect on growth and cellular activity at low concentrations. Thiamine is naturally present in grapes, but not necessarily at sufficient concentrations to ensure smooth alcoholic fermentation. Moreover, the addition of SO<sub>2</sub> leads to its partial or complete destruction. And lastly, the development of indigenous flora during prefermentation processes can in addition deplete the must.
- Thiamine increases viable yeast counts and extends the duration of yeast activity.
- It improves the initiation of alcoholic fermentation and limits the risk of stuck fermentations.
- It limits the accumulation of ketones in the wine. These acids may bind to SO<sub>2</sub>, especially in sweet wines. The use of thiamine thus makes it possible to reduce sulfiting by reducing SO<sub>2</sub> binding.

#### DOSAGE

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Approximately 0.3 mg/L of thiamine will ensure good yeast growth.

Maximum legal dose according to current European regulations: 60 mg/hL.

#### INSTRUCTIONS FOR USE

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Dissolve in must. Add at the beginning of fermentation, during yeast inoculation, at least 12 hours after sulfiting. Mix thoroughly by pump-over.

#### Precautions for use:

For oenological and specifically professional use.  
Use according to current regulation.

#### PACKAGING

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20 g jars.

#### STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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