

## VITAMINS / RAW MATERIALS

## Thiamine Hydrochloride

### Description

Also known as Vitamin B1, **Thiamine Hydrochloride** is a vitamin that occurs on its own in many different foods, or is combined with other B vitamins in a B-complex supplement. It serves several important functions in the body, including assisting in nerve conduction and digestion. Since the body doesn't store thiamine, the supply taken in by a balanced diet only lasts about two weeks. Natural sources are whole grains, seeds, nuts, beef, pork and milk. Since grains that are used to produce white breads are stripped of thiamine, manufacturers add it back in by fortifying the product.

### Properties

- White crystals or white crystalline powder
- Faint yeast/nut-like odor and bitter taste
- Immediately absorbs at the level of 4 percent moisture in the air
- Freely soluble in water. Solubility: 100 g/100 mL
- Slightly soluble in ethanol and practically insoluble in ether
- Percent volatiles by volume @ 21°C (70°F): 0

### Use

Used as a dietary supplement, either on its own or with other vitamins. Also used in enriched flour.

### Dosage and Addition

N/A

### Storage and Shelf Life

Store in the original package in a cool and dry environment. Carefully reseal in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

### Packaging

Available in 20 kg and 25 kg cartons

Product for Professional Food and Beverage Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.