

FERMENTATION AIDS

Thiamine Hydrochloride

Description

Also known as Vitamin B1, **Thiamine Hydrochloride** is the salt form of thiamine. In wine and beer production, it encourages yeast cells to grow significantly faster as the result of enhanced utilization of mineral nitrogen.

Properties

- White crystals or white crystalline powder
- Faint characteristic yeast/nut-like odor and bitter taste
- Immediately absorbs at the level of 4 percent moisture in the air
- Freely soluble in water. Slightly soluble in ethanol and practically insoluble in ether.
- Solubility: 100 g/100 mL water

Use

Helps restart sluggish or stuck fermentations.

Dosage and Addition

Use 24 hours after the fermentation has started and again at mid-fermentation or later stages of fermentation if needed. The TTB limits use to 0.005 lb/1000 gal (0.6mg/L).

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

Thiamine Hydrochloride is available in 20 kg cartons (special order only).

Product for Professional Food and Beverage Use Only
Non-GMO, Allergen-free
Please refer to the SDS for safe handling requirements.