THIAZOTE®

Alcoholic fermentation activator.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology.
In accordance with the current EU regulation n°606/2009.

SPECIFICATIONS

The combined provision of ammonium salts and hydrochlorate thiamine (vitamin B1) contained in **THIAZOTE®** permits:

- The multiplication of the yeast population whilst ensuring viability,
- Fermentation acceleration,
- A decrease in ketonic acid content (the role of thiamine), which is able to bind SO_2.

ŒNOLOGICAL APPLICATIONS

In the case of an assimilable nitrogen deficiency in the must, it is essential to add nitrogen in order to ensure yeast multiplication and efficient alcoholic fermentation.

According to the must conditions (initial nitrogen content, potential alcohol level, turbidity, etc.) it is advisable to correct the assimilable nitrogen content between 180 and 240 mg/L.

10 g/hL of THIAZOTE® produces on average of 21 mg/L of assimilable nitrogen.

THIAZOTE® can be used on all types of must; white, rosé or red.

With regards to optimal fermentation management, it is important to consider that a regular and complete alcoholic fermentation is an essential factor for the successful onset of malolactic fermentation.

Available formulations:

THIAZOTE®: made of ammonium sulphate and hydrochlorate thiamine (≈0.12%).

THIAZOTE® SP: made of ammonium sulphate (≈49.94%), diammonium phosphate (≈49.94) and hydrochlorate thiamine (≈0.12%).

THIAZOTE® PH: made of diammonium phosphate and hydrochlorate thiamine (≈0.12%).

PHYSICAL CHARACTERISTICS

Solubility in water ..... soluble

Aspect ..... non-coloured or white crystals

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CHEMICAL ANALYSIS

NH_3	≈ 25,5 %
i.e Ammonium nitrogen	≈ 21%
Hydrochlorate thiamine	≈ 0,120 %
Arsenic	< 3 ppm
Mercury	< 1 ppm
Iron	< 50 ppm
pH (at 1%) :	
THIAZOTE®	≈ 5,5
THIAZOTE® SP	≈ 7,8
THIAZOTE® PH	≈ 8,0

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

It is advisable to add **THIAZOTE®** in two stages: half the dose during yeast inoculation and the other half, the latest, at the end of the first third of the alcoholic fermentation.

Do not mix with active dry yeast (ADY). Prepare the **THIAZOTE®** and add to the tank after ADY inoculation.

DOSAGE

- 10 to 50 g/hL for white, rosé or red. Dosage should be based on the initial assimilable nitrogen content in the must, the potential alcohol degree and the turbidity.
- EU maximum legal dosage: 50 g/hL. (this dosage of **THIAZOTE®** supplies the maximum legal dosage of thiamine: 60 mg/hL)
- Legislation now authorises the use of ammonium sulphate and phosphate at a maximum rate of 100 g/hL.

IMPLEMENTATION

Use a clean, inert container. Dissolve the total quantity of **THIAZOTE®** to be added in 10 times its weight in water or must. Mix well, then incorporate directly into the vat during a pump-over.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 3 years.

PACKAGING

1 kg, 5 kg bags.

20 kg bag.

For optimal management of yeast nutrition during alcoholic fermentation, refer to the LAFFORT Technical Booklet «Good management of fermentation activators».

A regular and complete alcoholic fermentation is an essential factor for a successful malolactic fermentation.

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