

## Pure Fermentation SIHA® Vitamin B<sub>1</sub>



**SIHA Vitamin B<sub>1</sub> yeast nutrient from Eaton's Begerow Product Line is a pure, high dosage thiamine (thiamine dichlorhydrate) to improve the metabolism activity of yeast during alcoholic fermentation.**

The specific advantages of SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid:

- Improved yeast propagation (increased number of cells)
- Suppression of the formation of disturbing higher types of alcohol
- Decreased pyruvic acid (pyruvate) and  $\alpha$ -ketoglutarate contents; less SO<sub>2</sub>
- Improved final fermentation of difficult-to-ferment grape must
- Enhance reductive fermentation of fresher and more aromatic wines
- Enhanced positive effect on the digestibility of wine

### Application

The quantity of Vitamin B<sub>1</sub> yeast nutrient that can be applied is restricted to 0.005 lb/1,000 gal (600 mg/1,000 l) by German Wine Regulations (1983) and EC WR No. 337/79.

SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid should be added early to the unfermented must prior fermentation or during the second fermentation to wine in order to immediately promote the development of the yeast used. The addition of SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid is recommended particularly for musts and wines that are expected to be difficult to ferment such as must from grapes containing increased quantities of fermentation deterring substances, must from decayed grape pickings, or must treated with bentonite.

The practical application is simple: SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid sticks contain 0.339 dr (600 mg) of vitamin B<sub>1</sub> per stick. This means that 1 stick is sufficient for 227 gal (1,000 l) of product to be fermented. Simply tear the sticks open and fully dissolve the content in a small quantity of must or wine.

SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid powder is more suitable for processing larger quantities of wine. Completely dissolve the exactly weighed amount of SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid powder in a small amount of must or wine.

Add the dissolved SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid into the fermentation must while stir constantly. Even distribution in the fermentation tank should be ensured by using high-performance mixers.

### Product Characteristics

SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid is a pure high-dosage thiamine. It is supplied as thiamine chloride hydrochloride and serves to increase the metabolism activity of yeast during alcoholic fermentation.

### Safety

No negative effects are known when used as directed and properly processed.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

### Storage

SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid powder remains stable for a period of approx. two years if the packaging remains intact. SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid sticks can be safely stored for three years.

Store the product in a dry place, tightly sealed in its packaging.

## Delivery Information

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SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid is supplied in the following package sizes:

Article no. 64.402.913  
1 stick contains 0.339 dr (600 mg)  
of vitamin B<sub>1</sub>  
(50 sticks per carton)

Article no. 64.403.001  
3.53 oz (100 g) compound aluminum foil

HS Customs Tariff: 2936 22 0

## Certified Quality

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SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid is regularly tested for uniform high product quality during the production process.

These tests include comprehensive technical function criteria as well as safeness according to food product laws. Additional strict inspections are performed immediately prior to and during final packaging.

SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid complies with the purity criteria of the international code for wine treatment products and the provisions of German wine regulations.

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Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton Filtration office to determine availability.

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