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# THIAZOTE

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Nutrient providing growth factors.  
Product in accordance with the œnological codex

## SPECIFICATIONS

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

- The multiplication of the yeast population whilst also ensuring viability,
- Fermentation acceleration,
- A decrease in ketonic acid content (the role of thiamine), which is able to bind SO<sub>2</sub>.

## œNOLOGICAL APPLICATIONS

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In the event 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 to between 180 and 220 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 malo-lactic fermentation.

Available formulations:

**THIAZOTE®**: made of ammonium sulfate and thiamine.

**THIAZOTE® PH**: made of diammonium phosphate (DAP) and thiamine.

**THIAZOTE®SP**: made of a mix of ammonium sulfate and diammonium phosphate (DAP), and thiamine.

## PROTOCOL FOR USE

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### œNOLOGICAL CONDITIONS

It is advisable to add **THIAZOTE®** in two stages: half the dose during yeast inoculation and the other half after a density loss of about 20 points (before 1/3 of sugar depletion).

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.
- European maximum legal dosage: 50 g/hL.
- Legislation now authorises the use of ammonium sulfate and phosphate at a maximum rate of 100 g/hL.



**LAFFORT**

*L'œnologie par nature*

## 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 the original, unopened packaging and use within the specified use by date.

Particular conditions: refer to the technical data sheet.

## PACKAGING

1 kg bag.

20kg 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 malo-lactic fermentation*

