# Article information:

Thiamine: a key nutrient for yeasts during wine alcoholic fermentation | SpringerLink
<https://link.springer.com/article/10.1007/s00253-020-11080-2>

# Article summary:

1. Thiamine is an essential nutrient for yeasts during wine alcoholic fermentation, as it plays a cofactor role in several metabolic pathways and aids yeast survival.

2. Yeast species are able to both assimilate exogenous thiamine into the cell and synthesize thiamine de novo, but the mechanism and level of thiamine accumulation depend on several factors.

3. The adequacy of thiamine concentration in grape must to ensure successful fermentation is discussed, as well as the effect of thiamine concentration on fermentation kinetics and on wine sensory properties.

# Article rating:

May be slightly imbalanced: The article presents the information in a generally reliable way, but there are minor points of consideration that could be explored further or claims that are not fully backed by appropriate evidence. Some perspectives may also be omitted, and you are encouraged to use the research topics section to explore the topic further.

# Article analysis:

The article “Thiamine: a key nutrient for yeasts during wine alcoholic fermentation” provides an overview of the importance of thiamine for yeast metabolism during winemaking. The article is written by experts in the field and published in a reputable journal, Applied Microbiology and Biotechnology, which adds to its trustworthiness and reliability. The article presents a comprehensive overview of the topic with detailed information about how thiamine is utilized by yeast cells, how its availability affects fermentation kinetics and wine sensory properties, as well as factors influencing its availability.

The article does not appear to be biased or one-sided; it presents both sides equally by providing an overview of both positive effects (e.g., aiding yeast survival) and negative effects (e.g., affecting flavor compounds). It also provides evidence for its claims with references to relevant studies throughout the text. Furthermore, it does not appear to contain any promotional content or partiality towards any particular product or company.

The only potential issue with this article is that it does not explore any counterarguments or alternative points of view regarding the topic at hand; however, this may be due to space constraints rather than bias or lack of consideration for other perspectives. Additionally, while possible risks associated with high levels of thiamine are mentioned briefly in passing, they are not explored in detail which could have been beneficial for readers looking for more information on this topic.

# Topics for further research:

* Thiamine toxicity in winemaking
* Yeast metabolism and thiamine
* Effects of thiamine on wine flavor compounds
* Factors influencing thiamine availability in winemaking
* Alternative sources of thiamine for winemaking
* Winemaking techniques to optimize thiamine availability

# Report location:

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