



FERMOPLUS® Bravo PS-Free

Highly bioavailable nutrient without phosphates and sulphates
不含磷酸盐及硫酸盐的高生物利用性营养素



→ TECHNICAL DESCRIPTION

技术说明

It constitutes an alpha-amino nitrogen source that is absorbed by yeast more regularly and has more positive effects (compared to the inorganic source) on both replicative capacity and the ability to create fermentative esters.

FERMOPLUS Bravo PS-Free能够为酵母提供更容易吸收的α-氨基氮，与无机营养素相比，对酵母的增殖能力和发酵酯的产生能力都有更积极的影响。

In addition to improving fermentation kinetics, **FERMOPLUS Bravo PS-Free**, due to its progressive assimilation by the yeast, reduces the production of hydrogen sulphide in the fermentation stage and also improves the aromatic profile.

除了改善发酵速率外，伴随FERMOPLUS Bravo PS-Free的营养成分被酵母逐渐吸收，发酵阶段产生的硫化氢减少，也能使葡萄酒的香气更加突出。

Immediately assimilated amino acids such as arginine, isoleucine and leucine improve the nitrogen conditions of the medium right from the start, even in musts that have RAN below 150, favouring the start of the yeast first stages thanks to high biomass production.

营养素中的氨基酸，如精氨酸、异亮氨酸和亮氨酸可被酵母立即吸收，即时改善葡萄汁中的氮含量水平。因此，即使在RAN（易同化氮）低于150的葡萄汁中，FERMOPLUS Bravo PS-Free也能够产生极高的生物量，促进酵母第一阶段增殖的开始。

The application of **FERMOPLUS Bravo PS-Free** in fermentation results in full-bodied wines with great volume, softening the tannic notes in red wines and dampening the acid notes necessary for the maintenance and expression of aromas in white wines.

在发酵时使用FERMOPLUS Bravo PS-Free，能够软化红葡萄中的单宁，控制白葡萄酒中的酸味，使葡萄酒的酒体更加丰满、口感更加醇厚。

FERMOPLUS Bravo PS-Free makes it possible to obtain wines with controlled levels of sulphates and phosphates, meeting market demands.

FERMOPLUS Bravo PS-Free可有效控制葡萄酒中的硫酸盐和磷酸盐含量，满足市场对低硫低磷产品的需求。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

成分和技术特征

Yeast cell walls and yeast autolysates.

酵母细胞壁和酵母自溶物。

→ DOSAGE

用量





FERMOPLUS® Bravo PS-Free

10-40 g/hL.

FERMOPLUS Bravo PS-Free supplies 2.8ppm* of RAN for a dosage of 10g/hL.

10-40 g/hL.

在10 g/hL用量下，FERMOPLUS Bravo PS-Free提供浓度为2.8 ppm*的RAN（易同化氮）。

→ INSTRUCTIONS FOR USE

使用说明

Dissolve the dose in must or wine and add uniformly to the mass.

将所需用量的营养素用葡萄汁或葡萄酒溶解，然后均匀连续添加。

→ STORAGE AND PACKAGING

储存方法和包装形式

Store in a cool dry place, away from direct sunlight and heat.

存放于低温干燥处，避免阳光直射和高温。

5 kg net bags.

20 kg net bags.

5 kg/袋。

20 kg/袋。

*Amount obtained by spectrophotometric-enzymatic analysis.

Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%.

*通过分光光度分析-酶法分析获得的数据结果。

使用分光光度法，分别确定形成RAN的值：来自α-氨基酸主要基团——有机氮的铵离子和氮。用于有机氮分析的初级氨基氮N-OPA技术，对氨基酸脯氨酸没有特殊作用。这是因为由于二级基团的存在，技术无法检测到脯氨酸；而且脯氨酸是一种不易被酵母吸收的氨基酸。由于总凯氏氮TKN法测定的是总氮含量，测定值可能与使用总凯氏氮TKN法得到的结果不同。测定值与实际产生值的误差范围为±10%。

