



FERMOL[®] Iper R

Yeast for white and aromatic varietal wines
白葡萄酒和芳香型葡萄酒酵母



→ TECHNICAL DESCRIPTION 技术说明

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

AEB的酵母产品是与著名研究机构合作，进行严格筛选的成果。产品应用范围广泛，具有能够产生芳香物质前体、产生合理数量和比例的酯和醚、合成甘油、酸和甘露糖蛋白等。所有被选定的酵母菌株均经过技术处理使其高度纯化，因此产生影响葡萄酒质量的化合物数量极少。

Fermol Iper R is a yeast studied to satisfy the needs of the most modern production technologies of white and rosé wines. It is a strain able to release and transform sulphured aromatic precursors present in grapes and above all preserved with hyper-reduction. The aromatic outline of wines fermented with **Fermol Iper R** is complex and rich in floral and tropical fruit nuances, where aromatic notes reminiscent of passion fruit, pineapple, grapefruit, sage and box buds are highlighted.

Fermol Iper R是一种为满足白葡萄酒和桃红葡萄酒生产的最新技术需求而研发的酵母。本酵母能够释放和转化葡萄酒中存在的含硫的芳香物质前体，并通过加强还原将其保留。使用**Fermol Iper R**发酵的葡萄酒香气复杂，富含花香和热带果香，具有突出的百香果、菠萝、西柚、鼠尾草的香气。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Saccharomyces cerevisiae yeast (number of viable cells >10¹⁰ UFC/g). It contains sorbitan monostearate (E491).

酿酒酵母 (活酵母数 >10¹⁰ UFC/g)。含脱水山梨醇单硬脂酸酯 (E491)。

→ DOSAGE 用量

From 10 to 30 g/hL.

10至30 g/hL。





FERMOL® Iper R

→ INSTRUCTIONS FOR USE 使用说明

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy GLU 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy GLU 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

按照1:10的比例，将酵母在加有糖的温水中复水活化。水温不超过38°C，时间至少20-30分钟。建议在活化水中按照与酵母1:4的比例添加Fermoplus Energy GLU 3.0。有效试验表明，添加Fermoplus Energy GLU 3.0，可使复水活化6小时后的活酵母数量增加约30%。

→ ADDITIONAL INFORMATIONS 其他信息

Selected and controlled by Prof. P. Giudici and A. Pulvirenti, Microbiology Laboratory of Agricultural Science Department, University of Modena and Reggio Emilia (Italy). *Saccharomyces cerevisiae ph.r. cerevisiae*.

由摩德纳雷焦艾米利亚大学（意大利）农业科学系微生物实验室P. Giudici 教授和A. Pulvirenti教授选定和控制。酿酒酵母 ph.r. cerevisiae。

→ STORAGE AND PACKAGING 储存方法和包装形式

Store at temperatures below 20°C.

在20°C以下储存。

500 g net packs in cartons containing 5 kg or 10 kg.

500 g /包，每箱500 g *10包或500 g *20包。

