



FERMOL® PMD 53

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 PMD 53 was chosen to improve musts obtained from neutral vines (Trebiano, Cortese, Garganega, Malvasia, Greco), where it enables to highlight pleasant and intense fruity notes, persisting during the refining stage. It has a low demalivating power (<10%), therefore it enables to maintain the natural freshness of the origin vine. It is indicated for the fermentation of musts coming from warm climates or where the acidity is an important discriminant value (Riesling, Semillon, Traminer).

Fermol PMD 53用来改善中性葡萄品种（特雷比奥罗、柯蒂斯、卡尔卡耐卡、玛尔维萨、格雷克）产出的葡萄汁，突出诱人的浓郁果香，作用持续整个酿造阶段。本酵母有较低的硅酸盐去除能力（<10%），能够保持原产葡萄的天然新鲜度。适用于原料为温暖气候产出的葡萄、或者酸度为重要判别值（雷司令、赛美蓉、塔明娜）的葡萄汁的发酵。

→ 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.





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→ INSTRUCTIONS FOR USE 使用说明

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy 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。有效试验表明，添加Fermoplus Energy，可使复水活化6小时后的活酵母数量增加约30%。

→ ADDITIONAL INFORMATION 其他信息

Selected active dry yeast (ADY) *Saccharomyces cerevisiae ph.v. cerevisiae*. Selected by the Institut Français de la Vigne et du Vin in the research center of Nantes, under the reference of PB2053.

精选的酿酒酵母*ph.v. cerevisiae*活性干酵母 (ADY)。由位于南特研究中心的法国葡萄与葡萄酒研究所参照PB2053选定。

→ STORAGE AND PACKAGING 储存方法和包装形式

It is suggested to store at a temperature below 20°C.

最佳储存温度为20°C以下。

500 g net packs in cartons containing 5 kg.

500 g net packs in cartons containing 10 kg.

500 g /包，每箱500 g *10包。

500 g /包，每箱500 g *20包。

