



# FERMOPLUS® Presto Start+

Nutrient for the early fermentation stages  
用于发酵初期的营养素



## → TECHNICAL DESCRIPTION 技术说明

**Fermoplus Presto Start+** is a yeast nutrient specifically developed for the early stages of grape must fermentation. Its composition has been formulated to contain functional microelements, present only in some yeast derivatives, to simultaneously promote yeast multiplication and growth. Fermoplus Presto Start+是专门研发用于葡萄汁发酵初期的酵母营养素，配方中含有珍稀的功能性微量元素，仅存在于少数酵母衍生物中，具备同时促进酵母增殖和生长的强大能力。

This nutrient does not contain ammonium salts but specially developed amino acid nitrogen, supported by functional trace elements and B vitamins, to start the process quickly. 本营养素中不含铵盐，但它成分中的特有氨基酸态氮，在功能性微量元素和B族维生素的促进作用下，可以快速启动发酵。

The composition of **Fermoplus Presto Start+** allows active dry yeasts to rapidly enter the multiplicative stage and ensures the assimilation of nitrogen. The special composition determines a rapid start with a very short latency phase and a very regular course that develops the full potential of the cultivar involved.

Fermoplus Presto Start+中的营养成分能够使活性干酵母迅速进入增殖阶段，同时确保氮的吸收，增强酵母的代谢能力。产品配方独特，可为您锁定滞后期极短、发酵启动迅速、发酵过程极为稳定、葡萄品种潜力发挥充分等诸多发酵优势。

**Fermoplus Presto Start+** unleashes the expression of all varietal potential thanks to its balanced amino acid profile. It also prevents abnormal deviations resulting from stress conditions and supports the correct structural composition of the finished wine.

Fermoplus Presto Start+中的氨基酸组分平衡，能够激发葡萄品种中所有潜力的表达。此外，还可预防应力环境引起的发酵异常，使成品葡萄酒的结构更加平衡。

## → COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Yeast cell walls, yeast autolysates, inactivated yeasts, thiamine hydrochloride (vitamin B1)  
酵母自溶物、酵母细胞壁、盐酸硫胺素（维生素B1）。

## → DOSAGE 用量

10-70 g/hL.

10 g/hL of **Fermoplus Presto Start+** bring about 8 mg/L\* of RAN.

10-70 g/hL.

在10 g/hL用量下，Fermoplus Presto Start+提供浓度为8 mg/L\*的RAN（易同化氮）。





# FERMOPLUS® Presto Start+

## → INSTRUCTIONS FOR USE 使用说明

Dissolve the dose in must and add uniformly to the mass.  
将所需用量的营养素用葡萄汁溶解，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.  
5 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  $\pm 10\%$ .

\*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 $\alpha$ -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 $\pm 10\%$ 。

