



RIBO-Off

Blend of gallic tannins and proanthocyanidins for protection against light-struck taste

用于抵御光线味的没食子单宁与原花青素复合剂



→ TECHNICAL DESCRIPTION

技术说明

The light-struck taste is an organoleptic defect that often appears in wines stored in transparent bottles without protection from light radiation.

光线味是一种感官缺陷，多出现于使用没有光辐射保护的透明容器存储的葡萄酒中。

This alteration is mainly linked to the photochemical sensitivity of Riboflavin (vitamin B2), which when exposed to light (wavelengths between 370 and 440 nm) switches to a state of energy-rich excitation, which can activate numerous reactions, including the oxidative photodegradation of sulphur amino acids, particularly methionine. The final products of this degradation are volatile sulphur compounds, with very low perception thresholds (methanediol, dimethyldisulphide), which give the wine scents of cabbage, wet wool, onion, garlic.

光线味的出现主要与核黄素（维生素B2）的光敏性有关。当暴露在波长370-440 nm的光波中时，核黄素会进入应激状态，这种状态富含能量，可以引发多重反应，包括硫氨基酸，特别是甲硫氨酸的氧化光降解，生成感官阈值极低的挥发性硫化物（甲二醇、二甲基二硫化物），造成葡萄酒中带有卷心菜、湿羊毛、洋葱味、大蒜味等不良风味。

RIBO-Off is a mixture of gallic tannins and proanthocyanidins with a high antioxidant performance, for protection from light-struck taste, which counteract light radiation, sacrificing and thus decreasing the excited state of vitamin and preventing the triggering of photodegradation.

RIBO-Off是没食子单宁与原花青素复合制剂，具有强大的抗氧化能力，通过破坏维生素，削弱其应激状态，防止引发光降解，从而抵御光线辐射，防止葡萄酒出现光线味。

RIBO-Off protects the wine from unpleasant taste sensations, returning delightful notes and moderate tannicity.

RIBO-Off能够保护葡萄酒远离不良风味，还葡萄酒以怡人的香气和平衡的单宁结构。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

成分和技术特征

Mixture of gallic and proanthocyanidin tannins.

没食子单宁和原花青素复合制剂。





RIBO-Off

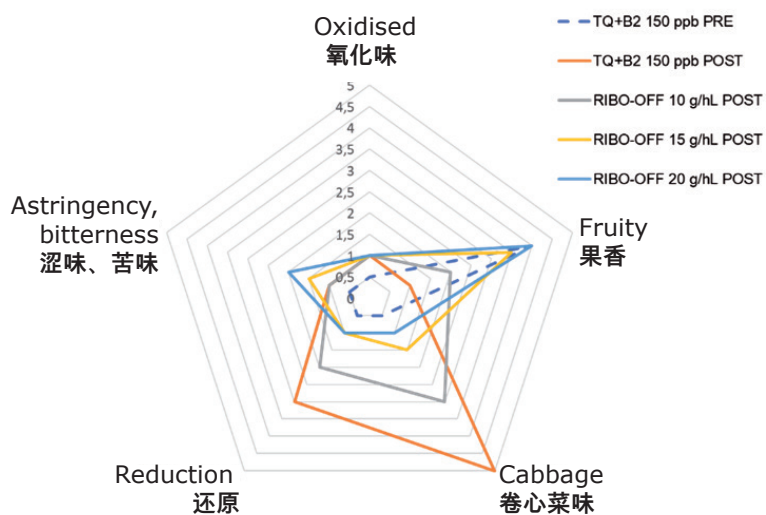


Figure 1-Riboflavin reaction time analysis. Addition of 150 ppb riboflavin and different dosages of RIBO-OFF to counteract effect.

图1 - 核黄素反应时间分析。添加150 ppb核黄素和不同剂量的RIBO-OFF来抵御影响。

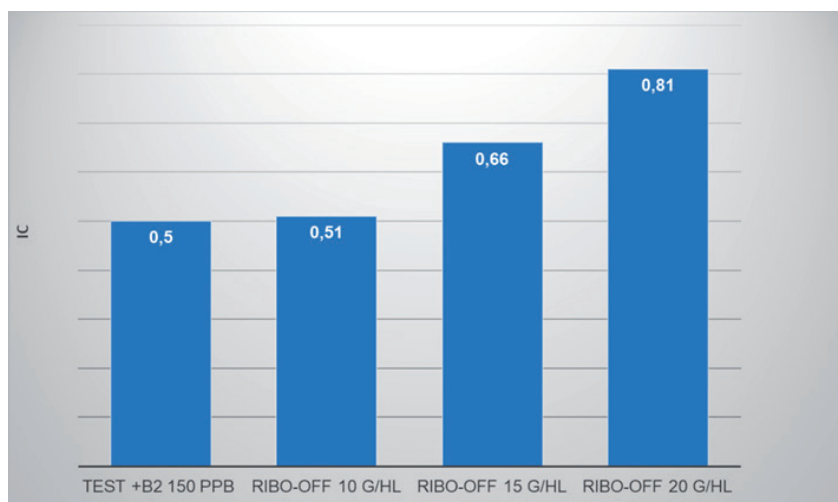


Figure 2-Colour intensity of a wine after addition of RIBO-OFF at different dosages.

图2 - 不同RIBO-OFF剂量下葡萄酒的色泽强度。





RIBO-Off

→ DOSAGE 用量

5-15 g/hL; in rosé wines 5-20 g/hL.
5-15 g/hL ; 用于桃红葡萄酒时 , 5-20 g/hL。

→ INSTRUCTIONS FOR USE 使用说明

Add directly to wine and mix.
直接加入葡萄酒并混合。

For a preventive and synergetic approach to the problem of light-struck taste, removing riboflavin, the use of Decoran (10-30g/hL) and Bentogran (50g/hL) is suggested.

Products that can decrease, respectively, up to 70% (Decoran) and 20% (Bentogran) of vitamin B2.
为了预防和协同解决光线味问题 , 去除核黄素 , 建议结合使用Decoran (10-30g/hL) 和Bentogran (50g/hL) 。
Products that can decrease, respectively, up to 70% (Decoran) and 20% (Bentogran) of vitamin B2.
以上两种产品可以分别减少高达70% (Decoran) 和20% (Bentogran) 的维生素B2。

→ 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。

1 kg net packs in cartons containing 10 kg.
5 kg net bags.
1 kg/包 , 每箱1 kg*10包。
5 kg/袋。

