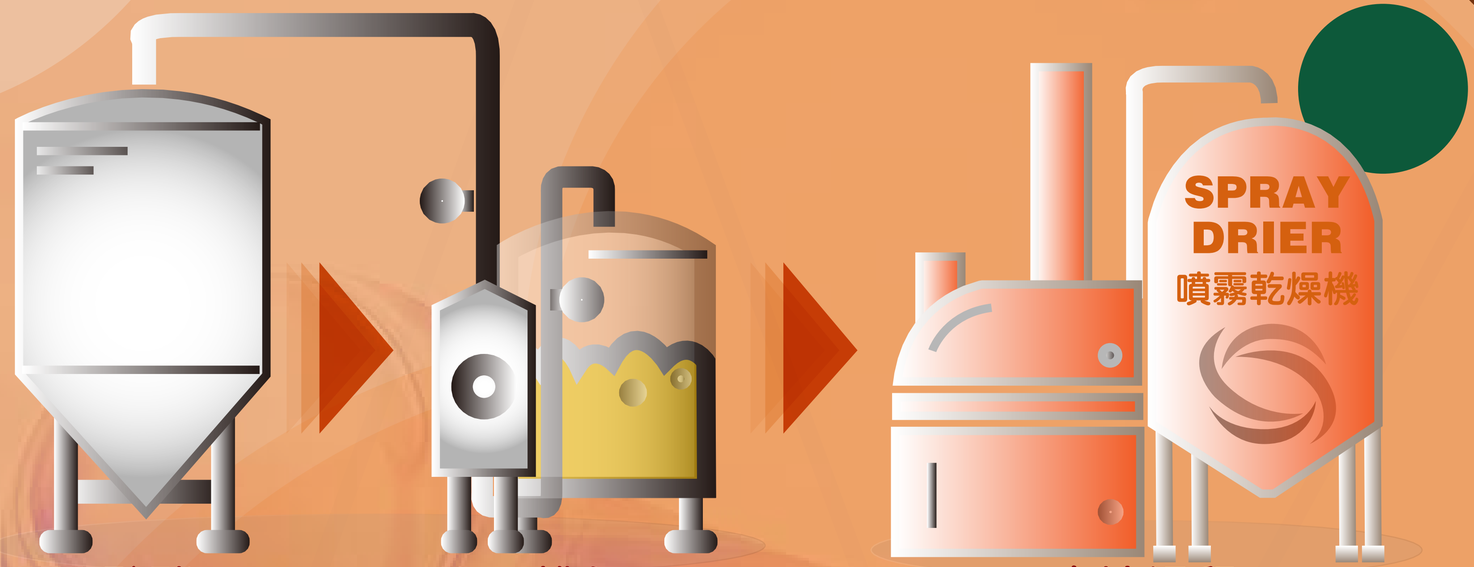
酵母自溶
YEAST AUTOLYSIS
細胞自我毀滅的過程
PROCESS OF SELF DESTRUCTION OF CELLS

那是什麼？
WHAT IS THAT?

SINERGIS
核力飼



發酵
FERMENTATION

::

甘蔗 SUGAR CANE
+ 糖蜜 MOLASSES
+ 酵母 YEASTS

::

糖是代謝轉化
變成乙醇和二氧化碳
SUGAR IS METABOLIZED AND TRANSFORMED INTO ETHANOL AND CO_2

::

酵母菌株在高挑戰性培養基中必須具有持久性和耐受性
YEAST STRAIN MUST HAVE PERSISTENCE AND TOLERANCE IN A HIGH CHALLENGE MEDIUM

離心
CENTRIFUGATION

::

酵母奶油和
葡萄酒的分離
SEPARATION OF YEAST CREAM AND WINE

::

帶活細胞的
酵母奶油
YEAST CREAM WITH LIVING CELLS

::

離心加工純化
CENTRIFUGATION
PROCESSING
PURIFICATION

自溶過程
AUTOLYSIS PROCESS

::

這是細胞自我毀滅的過程，
就像自我消化一樣
IT IS A PROCESS IN WHICH THE CELL DESTROYS ITSELF, LIKE A SELF-DIGESTION

為什麼要進行自溶？
WHY PERFORM AN AUTOLYSIS?

自溶是一個緩慢的過程，必須很好地控制，以促進酵母細胞壁的溶解。
它新增了細胞質成分和細胞壁的可用性，細胞壁由甘露聚糖和ß-葡聚糖組成

AUTOLYSIS IS A SLOW PROCESS AND MUST BE VERY WELL CONTROLLED TO PROMOTE THE LYSIS OF THE YEAST CELL WALL IN THE RIGHT MEASURE.
IT INCREASES THE AVAILABILITY OF CYTOPLASMIC COMPONENTS AND OF THE CELL WALL, WHICH IS COMPOSED OF MANANOLIGOSACCHARIDES AND ß-GLUCANS

這是怎麼發生的？
HOW DOES IT HAPPEN?

通過酵母內源酶在特定pH、溫度和選擇性添加氯化鈉的條件下的作用

BY THE ACTION OF YEAST ENDOGENOUS ENZYMES UNDER SPECIFIC CONDITIONS OF pH, TEMPERATURE AND OPTIONAL ADDITION OF SODIUM CHLORIDE

你知道嗎？
DID YOU KNOW?

維持良好的控制以獲取大量的自溶細胞是一項挑戰，這是成功的關鍵！自溶與活細胞自發發生，需要對環境中存在的酵母的發酵健康進行認真護理

MAINTAINING GOOD CONTROL TO OBTAIN A HIGH NUMBER OF AUTOLYSED CELLS IS CHALLENGING AND THE KEY TO SUCCESS! AUTOLYSIS OCCURS WITH THE LIVING CELLS SPONTANEOUSLY, REQUIRING INTENSE CARE WITH THE FERMENTATIVE HEALTH OF THE YEASTS PRESENT IN THE ENVIRONMENT

為什麼是**核力飼**？
WHY SINERGIS?

核力飼生產過程中存在大量活細胞，產生高濃度的自溶細胞，保證產品具有高營養價值

THE LARGE NUMBER OF LIVING CELLS PRESENT IN THE SINERGIS MANUFACTURING PROCESS GENERATES A HIGH CONCENTRATION OF AUTOLYSED CELLS, GUARANTEEING A PRODUCT WITH HIGH NUTRITIONAL VALUE

SINERGIS
高濃度的自動細胞
HIGH CONCENTRATION OF AUTOLISATED CELL
高營養品質
HIGH NUTRITIONAL QUALITY

DESMYSTIFY
NOT ALL YEASTS ARE BORN EQUAL
並非所有的酵母生來都是平等的

ALERIS
Science-based Nature