

THE CONTROL OF ALCOHOLIC FERMENTATION USING SPECIFIC BIOREGULATORS

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ABSTRACT - For a complete and uniform alcoholic fermentation, it is recommended to inoculate the substrate with selected strains. The strains must be selected after well defined criteria, because of their importance in the capacity fermentation. In this research, a bioregulator, based on *Saccharomyces cerevisiae* industrial grit, named Maxaferm, was used during the natural fermentation of wine worth. The tests concluded that the wine parameters, including the sensorial parameters, are superior by using the Maxaferm complex . Increase of bioregulator concentration decreases the reducing sugar concentration.and pH.

Keywords : *Saccharomyces cerevisiae*, bioregulator, Maxaferm.

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