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## Progression of Malolactic Fermentation

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**ABSTRACT** Malolactic fermentation( MLF ) is an indispensable processing technology for modern wine making and cider-making. It made the wine or cider with a softer mouth feel. The mechanism of malolactic and the factors affecting growth of lactic acid bacteria were summarized. New biotechnologies used in malolactic fermentation were also reviewed.

**Key words** malolactic fermentation( MLF ) , mechanism , lactic acid bacteria , start culture



## 葡萄酒行业最大的太阳能系统将在美国加州安装

位于美国加州海尔滋堡的罗德尼·斯特朗庄园葡萄酒厂( Rodney Strong Vineyards )日前与位于加州伯克力的 Powerlight 太阳能电力系统公司签定协议 ,为这家酒厂安装一套大型太阳能电力系统。这套太阳能设备将是迄今为止世界上应用在葡萄酒行业的最的太阳能供电系统。

这套太阳能设备的安装工程将于今年 10 月开始 ,到今年年底结束。太阳能设备将安装在罗德尼·斯特朗酒庄 10 万 m<sup>2</sup> 的橡木桶库房上 ,并能产生 766kW 的电力。如果阳光条件好 ,这套太阳能供电设备可以满足酒庄绝大部分的电力需求。系统寿命 25 年 ,可减少 8 700t 的 CO<sub>2</sub> 排放量。它在白天发出的电量足能供应 800 户家庭。