

(3)各地干红葡萄酒中氨基酸含量出现差异较大的原因在于葡萄品种和生长条件,特别是葡萄抗寒性之间的差异,发酵工艺的差异,不同菌种、酒中的含N化合物总量及组成情况、酒中的溶解氧含量及通氧情况等均可影响氨基酸代谢,葡萄酒陈酿工艺和时间,在陈酿过程中有的氨基酸如L-脯氨酸含量会下降而其他的氨基酸含量会上升,其机理也与酵母的新陈代谢有关。

(4)氨基酸含量高低直接影响干红葡萄酒的品质,可以作为判定葡萄酒质量的依据之一。

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## Comparison of Free Amino Acids Content of Domestic Dry Red Wine

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**ABSTRACT** The content of free amino acids in 8 kinds of domestic dry red wine (brought in Guangzhou market) were measured by HPLC. Results showed that there were obvious differences of the contents of free amino acids among these samples, the wine with highest content of total amino acids was produced in Malas county in Xinjiang province, reached 1508 mg/L, similar to that of American high quality dry red wine, the others were varied from 700 mg/L to 1 100 mg/L, two samples under 300 mg/L. L-proline content was the highest among amino acids in wine, it also. These differences may be ascribed to various grape varieties, growth climate, and fermentation technology and aging time.

**Key words** dry red wine, free amino acid, L-proline

行业动态

### 西王集团年产 20 万 t 结晶葡萄糖项目被评为国家级火炬计划项目

2003 年 9 月, 国家科学技术部火炬技术产业开发中心下发通知, 西王集团年产 20 万 t 结晶葡萄糖项目被列入“国家级火炬计划”项目。该扩建项目 2003 年上半年开工建设, 它是在现有年产 8 万 t 结晶葡萄糖生产规模上实施的扩建项目。8 万 t 结晶葡萄糖项目已被列入国家“双高一优”项目导向计划和国债专项资金项目。西王糖业公司在 20 万 t 项目建设中, 瞄准国内外先进水平, 高起点引进国内外先进技术和关键设备, 有力地促进了产品质量的提高和品种的升级换代。