



# SafCider<sup>TM</sup> AC-4



IDEAL TO PRODUCE FRESH AND CRISP CIDER

## **Ingredients:**

Yeast (Saccharomyces bayanus\*), Emulsifier: Sorbitan monostearate

### **Usage recommendations:**

- For **sweet and dry ciders** from fresh or concentrated apple juices.
- Intensely fresh aromatic profile (apple, floral) with a crisp mouthfeel enhancing cider structure. Please note that those observations are based on French cider recipe trials.
- Suitable for difficult fermentation conditions and mixes with sugar syrups.

#### **Technical characteristics:**

- Excellent settlement strength thanks to its killer phenotype
- Fast kinetic
- Broad fermentation temperature spectrum: 10-30°C (50-86°F)
- Low nitrogen requirements: Ratio YAN\*\*(mg/L)/Sugar(g/L) > 0.7 0.8
- Very good assimilation of fructose
- Maximum initial SO<sub>2</sub> level recommended: 75mg/L
- Very low malic acid consumption (less than 0.4 g/L)
- Medium 2-phenylethanol and isoamyl acetate producer. High production of ethyl (fruity) esters

### Dosage:

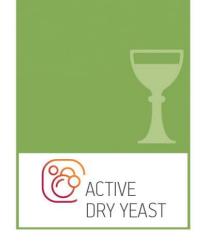
10 to 20 g/hl for first fermentation 30 to 40 g/hl for prise de mousse

<sup>\*\*</sup>YAN = Yeast Available Nitrogen



<sup>\*</sup> According to « The Yeasts, A Taxonomic Study » 5<sup>th</sup> edition, C.P. Kurtzman and J.W. Fell, 2011.





#### Rehydration procedure:



#### Direct inoculation

Pour the yeast on the surface of at least 10 times their weight of must (possibly directly on the top of the tank or during tank filling after clarification). Gently stir to avoid or break clumps. Immediately transfer into the tank via a pumping over with aeration (or homogenize tank volume).

#### • With prior rehydration

Pour the yeast on the surface of **10 times their weight of tap water at room temperature**. Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.** 

#### **Packaging:**

Box of 160 controlled atmosphere packed sachets of 5g each (Full box net weight: 800 g) Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg) Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## Shelf life and storage:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (68°F) (during 3 years) and 10°C (50°F) for an extended storage (4 years).

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