



# Safcider

## INGREDIENTS

- Yeast (*Saccharomyces bayanus*\*), emulsifier : sorbitan monostearate (E491)

## USAGE RECOMMENDATIONS

- For all types of ciders even under difficult fermentation conditions

## TECHNICAL CHARACTERISTICS

- Excellent settlement strength
- Broad fermentation temperature spectrum: 10–30°C
- Works at low pH: from 3.3
- Low nitrogen requirements: from 150ppm of Yeast Available Nitrogen
- Very good assimilation of fructose
- Yield sugar/ alcohol: 16.3 g/L for 1% alc./vol.
- Maximum SO<sub>2</sub> level : 70mg/L
- Turbidity level: minimum 50 NTU

## DOSAGE

- 20 to 30 g/hl for first fermentation, at least 1 day after SO<sub>2</sub> addition
- 30 to 40 g/hl for prise de mousse

## REHYDRATION PROCEDURE

- Rehydrate the desired quantity of yeasts in 10 times its weight of water at 35–38°C.
- **Stir** avoiding the formation of lumps and leave to rest for 15 minutes.
- **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids a thermal shock.

*Example: If must that needs to be pitched is 14°C, the yeast starter temperature should not be more than 24°C prior to inoculation.*

- **Stir** and leave to rest for ~8–10 minutes after each must additions.
- Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

**The rehydration procedure should not exceed 45 minutes.**

## SHELF LIFE

3 years from production date

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis–Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*

\* According to « The Yeasts, A Taxonomic Study » 4<sup>th</sup> edition, C.P. Kurtzman and J.W. Fell, 1998.