



## 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 2.9
- 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 recommended: 70mg/L
- Minimum turbidity level recommended: 50 NTU

### DOSAGE

- 20 to 30 g/hl for first fermentation
- 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

4 years from production date

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

*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.*

The obvious choice for beverage fermentation    