



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 SO₂ level : 70mg/L
- Turbidity level: minimum 50 NTU

DOSAGE

- 20 to 30 g/hl for first fermentation, at least 1 day after SO₂ 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

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