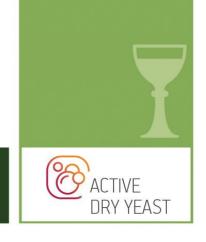




# SafCider<sup>TM</sup> AS-2



TO BRING SWEETNESS & COMPLEXITY TO YOUR CIDER

## **Ingredients:**

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

## **Usage recommendations:**

- For sweet and dry ciders from fresh or concentrated apple juices.
- Fresh aromatic profile (apple, citrus) with nice elaborated fruit notes (applesauce) bringing a good overall complexity. Sweet and round mouthfeel. Please note that those observations are based on French cider recipe trials.
- Suitable for difficult fermentation conditions and mixes with sugar syrups.

#### **Technical characteristics:**

- Very good settlement strength even with its sensitive to killer phenotype
- Regular to 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
- Good assimilation of fructose
- Maximum initial SO<sub>2</sub> level recommended: 100mg/L and low production of acetaldehyde and SO<sub>2</sub>
- Medium malic acid consumption (up to 0.9g/L)
- Medium 2-phenylethanol and ester producer. Good balance between acetate (amylic) and ethyl (fruity) esters

#### Dosage:

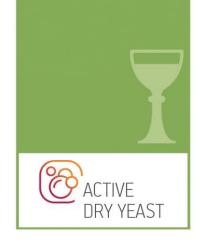
10 to 20 g/hl for first fermentation

<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).

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.

