



SafCider™ AB-1

(ex-SafCider™)



THE RIGHT CHOICE FOR BALANCED CIDERS

Ingredients:

Yeast (*Saccharomyces bayanus**), emulsifier: sorbitan monostearate (E/INS 491)

Usage recommendations:

- For **all types of sweet and dry ciders** from fresh or concentrated apple juices.
- **Delicate aromatic profile combining fresh (apple) and elaborated fruit (applesauce) notes with a balanced mouthfeel respecting 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 even with its sensitive to killer phenotype
- Regular kinetic
- **Broad fermentation temperature spectrum: 10-30°C (50-86°F)**
- **Very low nitrogen requirements: Ratio YAN**(mg/L)/Sugar(g/L) > 0.7**
- **Very good assimilation of fructose**
- Maximum initial SO₂ level recommended: 125mg/L – 0.016 oz/gal
- **High malic acid consumption (up to 1.5 g/L – 0.20 oz/gal)**
- **Medium 2-phenylethanol and isoamyl acetate producer.**
Amylic notes can be enhanced especially when YAN/Sugar >1

Dosage:

10 to 20 g/hl - 0,013 to 0.026 oz/gal **for first fermentation**

30 to 40 g/hl - 0,040 to 0.053 oz/gal **for prise de mousse**

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

**YAN = Yeast Available Nitrogen



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Rehydration procedure:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Choose usage conditions that fit the best your needs:

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 - 0.17oz each (Full box net weight: 800g – 28.22oz)

Carton of 20 vacuum-packed sachets of 500g – 17.63oz each (Full box net weight: 10 kg - 352.74oz)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg - 352.74oz)

Storage:

When storing for 6 months or less: the product must be stored under 25°C (77°F). To store more than 6 months: the product must be stored under 15°C (59.0°F). For a short period not exceeding 7 days, simply store in a cool, dry place.

Shelf life:

48 months from production date. Refer to "best before" date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39°F) or lower and used within 7 days of opening. Do not use soft or damaged sachets.



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