



# SafCider<sup>™</sup> AC-4



#### IDEAL TO PRODUCE FRESH AND CRISP CIDER

## Ingredients:

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

## **Usage recommendations:**

- For sweet and dry ciders from fresh or concentrated apple juices.
- Intensely fresh aromatic profile (apple, floral) with a crisp mouthfeel enhancing 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 thanks to its killer phenotype
- 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
- Very good assimilation of fructose
- Maximum initial SO<sub>2</sub> level recommended: 75mg/L 0.010 oz/gal
- Very low malic acid consumption (less than 0.4 g/L 0.053 oz/gal
- Medium 2-phenylethanol and isoamyl acetate producer. High production of ethyl (fruity) esters

## Dosage:

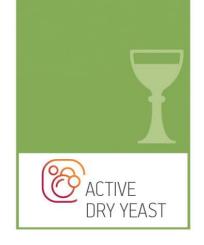
10 to 20 g/hl - 0,013 to 0,026 oz/gal for first fermentation 30 to 40 g/hl - 0,040 to 0,053 oz/gal for prise de mousse



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

<sup>\*\*</sup>YAN = Yeast Available Nitrogen





#### 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 each (Full box net weight: 800g – 28.22oz) Carton of 20 vacuum-packed sachets of 500g 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.