



# SafCider<sup>TM</sup> TF-6



#### TO MAXIMIZE THE FRUITINESS OF YOUR CIDER

# Ingredients:

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

### **Usage recommendations:**

- For sweet ciders from fresh apple juices.
- Very high aromatic intensity and complexity towards fresh fruity notes (apple, banana-pear, red, citrus and exotic fruits) combined with interesting elaborated fruit notes (applesauce). Please note that those observations are based on French cider recipe trials.
- Sweet and round mouthfeel strengthening candy like sensation.

#### **Technical characteristics:**

- Regular slow kinetic
- Broad fermentation temperature spectrum: 10-30°C (50-86°F), ideally 15-25°C (59-77°F).
- High nitrogen requirements: Ratio YAN\*\*(mg/L)/Sugar(g/L) > 0.9
- Medium assimilation of fructose
- Maximum initial SO<sub>2</sub> level recommended: 50mg/L. Very low production of acetaldehyde and SO<sub>2</sub>.
- High malic acid consumption (up to 1.4g/L-0.18 oz/gal)
- Medium 2-phenylethanol and very high isoamyl acetate (candy-banana) producer

# Dosage:

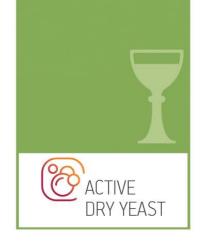
20 to 40 g/hl - 0.026 to 0.053 oz/gal for first fermentation



<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 - 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.