



# SafCider™ AS-2



ACTIVE  
DRY YEAST

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

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

\*\*YAN = Yeast Available Nitrogen





## 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).

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**THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION**