



SafCider™ TF-6



ACTIVE
DRY YEAST

TO MAXIMIZE THE FRUITINESS OF YOUR CIDER

Ingredients:

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

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 SO₂ level recommended: 50mg/L. **Very low production of acetaldehyde and SO₂.**
- **High malic acid consumption (up to 1.4g/L)**
- Medium 2-phenylethanol and **very high isoamyl acetate (candy-banana) producer**

Dosage:

20 to 40 g/hl for first fermentation

* According to « The Yeasts, A Taxonomic Study » 5th 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).

