



# 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 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)**
- 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 » 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).

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION