



SafCider™ AC-4

IDEAL TO PRODUCE FRESH AND CRISP ORGANIC CIDER



This active dry yeast is the strain **SafCider™ AC-4** certified organic by ECOCERT FR-BIO-01 according to European regulations as it complies with the Council Regulation (EC) No 834/2007 on organic production and labelling of organic products and its implementation through the Commission Regulation (EC) No 889/2008 (and their amendments).

Based on mutual recognition with EU regulation, **SafCider™ AC-4** may be recognized as organic in the US as it meets NOP requirements per USDA guidelines.

Ingredients:

Yeast (*Saccharomyces bayanus**)

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Usage recommendations:

- For **sweet and dry ORGANIC 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**
- Medium-fast fermentation start and medium-fast fermentation kinetics
- **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 SO₂ 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:

20 to 40 g/hl - 0,026 to 0,053 oz/gal for first fermentation, higher dosage will ensure a better fermentation start and a faster fermentation

30 to 40 g/hl - 0,040 to 0,053 oz/gal for prise de mousse



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Rehydration procedure:

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 25-35°C (77-95°F) in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- Leave to rest for 20 minutes.
- Gently stir to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- Double progressively the volume of the yeast suspension by adding apple juice from the tank while stirring the mix so that the temperature of the yeast starter decreases, and yeast activation starts.
- Leave to rest for 10 minutes.
- Homogenize and incorporate the yeast starter in the fermentation tank.

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:

24 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.



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