



SafCider™ TF-6



ACTIVE
DRY YEAST

TO MAXIMIZE THE FRUITINESS OF YOUR SWEET CIDER

Ingredients:

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

Usage recommendations:

- For **sweet ciders** (with residual sugar at the end of the fermentation) from fresh apple juices
- Only for use in apple juices that have not be sulfited to avoid organoleptic deviation
- **Very high aromatic intensity and complexity towards fresh fruity notes (apple, banana-pear, red, citrus and exotic fruits) combined with interesting elaborated fruit notes (apple sauce).** *Please note that those observations are based on French cider recipe trials.*
- **Sweet and round mouthfeel strengthening a candy-like sensation**

Technical characteristics:

- **Regular and slow kinetic, especially at low temperature**
- **Broad fermentation temperature spectrum: 15-25°C (59-77°F)**
- **High nitrogen requirements: Ratio YAN**(mg/L)/Sugar(g/L) > 0.9**
- Medium assimilation of fructose
- Tolerance to SO₂ to at least up to 50 mg/l but it is strongly recommended to not use any SO₂ in the juice when fermenting with SafCider™ TF-6 to prevent any sulfur aromatic deviation
- **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**
- **Alcohol tolerance: 6 % v/v**

Dosage:

10 to 20 g/hl – 0.013 to 0.026 oz/gal for **primary fermentation**

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

**YAN = Yeast Available Nitrogen



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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°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.

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