



# ZYMASIL® Special Cider

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 Selected yeast to render more efficient the fermentation of cider and cider wines  
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## → TECHNICAL DESCRIPTION

After many years of experience in the production of different types of cider and fruit wines for the cider production, AEB selected a new yeast strain, suitable for the classic production, as well as for the production of cider based on concentrates.

Thanks to the specific characteristics of the strain, the yeast can be applied both for the traditional cider fermentation, where natural aromas should be emphasized, as well as for base wines for ciders produced from fruit concentrate, where the aim is to achieve a neutral product in the aroma profile. The different goals are achieved by creating different environments for the yeast to work, such as temperature and nutrient profile.

**Zymasil® Special Cider** is a very alcohol tolerant yeast. In contrast to many other strains, when exposed to different technical and physical environments, **Zymasil® Special Cider** copes well without producing undesired substances such as H<sub>2</sub>S.

The yeast has a short latency period and a good resistance to SO<sub>2</sub>, therefore it will have an immediate prevalence over any wild yeast strain and the fermentation will start quickly.

**Zymasil® Special Cider** works under different conditions, at various temperatures, as well as in different bases containing apple and pear concentrate in varying amounts. The performance in the fermentation, such as speed and alcohol production, depends on the correct nutrient profile in relation to the product to be fermented.

The use of Enovit, Enovit Grow, Enovit Power and Enovit DAP Free, added in one or several stages, is recommended. Even though **Zymasil® Special Cider** is very resistant to even amounts of CO<sub>2</sub>, the fermentation process can be shortened even more by the use of a stirring device or closed circulation. **Zymasil® Special Cider** should be reactivated according to the instructions or by using the Reactivateur equipment.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* yeast.

## → DOSAGE

20-30 g/hL of must.





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### → INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes.

### → ADDITIONAL INFORMATION

#### Specifications of **Zymasil Special Cider**

- Dry matter: 95% +/- 1
- Excellent fermentative ability at different temperatures
- latency stage: less than 3 hours (depending on temperature)
- Killer factor: neutral
- Kind of deposit: powdery, easy to be suspended
- Foam production: low
- Resistance to sulphur dioxide: excellent.

### → STORAGE AND PACKAGING

it is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 10 kg.

