

NXT Zymasil Cider Bayanus

Active dry yeast for cider production

CIDER STYLES

NXT Zymasil Cider Bayanus is a cider making yeast ideal for fermenting both freshly pressed juice and juice from concentrate whether making sweet or dry ciders that are low or high ABV. This yeast has a short lag phase while giving a robust fermentation to produce a cider with a clean sensory profile that is dominated by the fruit.

PRODUCT PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae</i>
FERMENTATION TEMPERATURE	16-24°C 61-75°F
FLOCCULATION	Low
ALCOHOL TOLERANCE	15.5 % ABV
TOTAL ESTERS	Medium
H ₂ S (SULPHUR NOTES)	Low
POF (PHENOLIC NOTES)	Negative

AEB Cider Yeasts are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

AROMA & FLAVOUR CHARACTERISTICS

NXT Zymasil Cider Bayanus gives a clean fresh fruit aroma and flavour to the cider complementing a single apple variety cider or a blend. Volatile acidity is very low, as is sulphur (H₂S) formation. The fermentation proceeds effectively to a pleasant dryness.

MICROBIOLOGICAL PROPERTIES

Humidity	≤8	%
Yeast Viability	> 1 x 10 ¹⁰	Viable cells/g
Coliforms	< 10 ²	cfu/g
<i>Staphylococcus aureus</i>	< 10 ²	cfu/g
Lactic Acetic Bacteria	≤10 ⁵	cfu/g
Acetic Acid Bacteria	≤10 ⁴	cfu/g
Mould	≤10 ³	cfu/g
Non <i>Saccharomyces</i> Yeast	≤10 ⁴	cfu/g

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PITCHING RATE / DOSAGE

Pitch the rehydrated yeast into the apple juice in the fermenter at a pitch rate of 20 g/hl of juice at 16-24°C / 61-75°F.

Pitch the dry yeast into the apple juice in the fermenter at a pitch rate of 30 g/hl of juice at 16-24°C / 61-75°F.

STORAGE

Store in vacuum sealed packaging where possible, in dry odourless conditions, below 30°C / 86°F.

Limit exposure to air. Do not freeze. On opening the package, the yeast should be used immediately.

Shelf life is 48 months from production date. Do not use after the expiry date shown on the pack.

PACK SIZE

Available in 500g net foil packs containing 1kg and in bags containing 10 Kg.

For smaller or larger volumes please contact AEB NEXT, visit www.aeb-group.com or the eCommerce platform via the website.

CONTACT US

For more information, please email info@aeb-group.com or visit us at aeb-group.com

AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.

APPLICATION

Rehydration of the yeast is recommended.

To rehydrate dissolve the dry yeast (20 g/hl) in sterile water plus 5% sugar (apple juice) at 36°C / 97°F at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add more juice to cool down to fermentation temperature prior to pitching.

If yeast rehydration is not feasible the yeast can be pitched directly into the fermenter but at a slightly higher rate (30 g/hl).

To avoid yeast stress, ensure temperature fluctuations are minimal.

FOOD SAFETY

This product is GMO free.

This product is allergen-free.

SDS: The substance or mixture do not meet the conditions in Article 31 of UK REACH