ZYMASIL® Cider

Selected yeast to render more efficient the fermentation of cider and base wines for the cider production.

⇢ TECHNICAL DESCRIPTION

After many years of experience in the production of different types of ciders and base wines for the cider production, AEB has selected a new yeast strain, suitable for both the classic as well as the modern production of ciders.

Thanks to the specific characteristics of the strain, the yeast can be applied both for the traditional cider fermentation, using freshly pressed juice, as well as for base wines for ciders produced from fruit concentrate. The yeast has a short latency period and a good resistance to SO_2, therefore it will have an immediate prevalence over any wild yeast strain and the fermentation will start quickly.

Zymasil® Cider works under different conditions, at various temperatures, as well as in different bases containing apple and pear concentrate in varying amounts.
In contrast to many other strains, when exposed to different technical and physical environments, **Zymasil® Cider** copes well, without producing undesired substances such as H_2S.
In the products with a mix of concentrate and sugar solution, the addition of 30-40 g/hL of yeast nutrient (Enovit) together with the yeast is recommended. **Zymasil® Cider** helps to preserve and accentuate various forms of aroma profiles in the base.

Even though **Zymasil® Cider** is very resistant to even amounts of CO_2, the fermentation process can be shortened even more by the use of a stirring device or closed circulation. **Zymasil® 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.

⇢ INSTRUCTIONS FOR USE

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

Reference: ZYMASIL_CIDER_TDS_EN_1230519_CIDER_SouthAfrica

AEB AFRICA (PTY) LTD • 18 Track Cres, Montague Gardens, 7441, Cape Town (ZA) • +27 21 551 2700
info@aeb.co.za • www.aeb-group.com

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⇢ ADDITIONAL INFORMATION

Specifications of **Zymasil Cider**
- Dry matter: 95% +/- 1
- Excellent fermentative ability at different temperatures
- latency stage: less than 2 hours
- 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.
10 kg net bags.

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