



ENERGY Cider

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Energy booster for yeasts

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→ TECHNICAL DESCRIPTION

Energy Cider, thanks to its particular formulation rich in aminoacids and vitamins, enables to obtain a yeast having a vigor noticeably higher than usual starting from its reactivation, positively influencing its multiplication speed. Trials showed that when using **Energy Cider** in water, the number of cells increases by about 30% 6 hours after the reactivation. When using **Energy Cider**, the yeast is put in the best growth conditions and the product is indispensable in the case of difficult fermentations. During the rehydration stage, the yeast is required a large energy expenditure, as it has to bring inside the cell the sugars necessary for its multiplication, and at the same time it has to spend energy to synthesize cellular structures. As **Energy Cider** directly supplies aminoacids and nucleotides, the cell has not to synthesize them, thus saving energy which will be turned to its multiplication. In addition, its utilization showed a higher elasticity and permeability in the cell wall and this facilitates gemmation and delays the cell hardening and senescence. **Energy Cider** is the ideal energy booster for fermentations at low temperatures, as the acceleration of multiplication speed facilitates the prevalence over the indigenous strains. It is also an excellent booster for all fermentations in reduction, as yeast multiplication is slower when there is an oxygen lack and its utilization reduces therefore the long starting latency stages. The utilization of **Energy Cider** is suggested for all rehydrations. It is necessary for: fermentations at low temperatures; fermentations in reduction; fermentations of not very healthy fruits; fermentation of fruits with a high sugar content; yeast rehydrations for all refermentations (pied de cuve).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations based on yeast cells walls, Vitamin B1.
10 g/hL bring about 0,6 mg/L of Vitamin B1.

→ DOSAGE

1:4 of the yeast.
For example, for the rehydration of 4 kg of yeast, it will be necessary to use 1 kg of **Energy Cider**.

→ INSTRUCTIONS FOR USE

Directly dissolve in water together with the yeast.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

