

# 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 <sub>2</sub> 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 (H<sub>2</sub>S) formation. The fermentation proceeds effectively to a pleasant dryness.

### MICROBIOLOGICAL PROPERTIES

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

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## PITCHING RATE / DOSAGE

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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

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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

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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](http://www.aeb-group.com) or the eCommerce platform via the website.*

## CONTACT US

For more information, please email [info@aeb-group.com](mailto:info@aeb-group.com) or visit us at [aeb-group.com](http://aeb-group.com)

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

## APPLICATION

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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

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This product is GMO free.

This product is allergen-free.

*For more information please refer to the Product Safety Data Sheet (MSDS) or contact AEB Group Quality Control.*