



CROWN CIDER YEAST AROMA

**SELECTED YEAST TO RENDER THE FERMANTATION OF
CIDER AND FRUIT WINE MORE EFFICIENT**



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After many years of experience in the production of different types of cider and fruit wines for the cider production, we 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.

Crown Cider Yeast Aroma works very well also for secondary fermentations according to classical method or Champagnoise.

Crown Cider Yeast Aroma is a very alcohol tolerant yeast. In contrast to many other strains, when exposed to different technical and physical environments, **Crown Cider Yeast Aroma** copes well without producing undesired substances such as H₂S.

The yeast has a short latency period and a good resistance to SO₂; therefore it will have an immediate prevalence over any wild yeast strain and the fermentation will start quickly.

Crown Cider Yeast Aroma 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 **Zimovit T52** and **Nutrozym**, added in one or several stages, is recommended. Even though **Crown Cider Yeast Aroma** is very resistant to even amounts of CO₂, the fermentation process can be shortened even more by the use of a stirring device or closed circulation.

Crown Cider Yeast Aroma should be reactivated according to the instructions or by using the **Mycostarter Plus** equipment.

Typical analysis/specification:

Produced free of GMO:



Doses of utilization:

20-30 g/hl of must

Rehydration:

In 10 parts of lukewarm water to which sugar has been added (7%), mas 36°C for at least 20-30 minutes. The utilization of **Mycostarter Plus** is suggested.

Packaging:

500 g in 10 kg boxes, 10 kg vacuumbags

Specifications:

Humidity	< 8 %
Live cells	>1x10 ¹⁰ /Ufc/g
Cadmium	<1 mg/kg
Mercury	<1,0 mg/kg
Arsenic	<3 mg/kg
Lead	<1 mg/kg
Non-saccharomyces yeast	<10 ⁵ /Ufc/g
Mould	<10 ³ /Ufc/g
Lactic bacteria	<10 ⁵ /Ufc/g
Acetic bacteria	<10 ⁴ /Ufc/g
Salmonella	Absent in 25 g sample
Coliformes	<10 ² /Ufc/g
Staphilococci	Absent in 1 g sample
Escherichia coli	Absent in 1 g sample
Clostridium sulphitereducers	<10/Ufc/g

Produced free of GMO.



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