



CROWN CIDER YEAST C DL-23

**SELECTED ACTIVE DRY YEAST SACCHAROMYCES
CEREVISIAE PH.R CEREVISIAE**



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CROWN CIDER YEAST C is a pure culture of a specific strain of *Saccharomyces cerevisiae* ph.v. *cerevisiae* for the fermentation and refermentation of fruit juices and ciders; fermentation of sugary substances such as ciders, molasses, etc.; fermentation of unfermented or semifermented po- mace for distillation.

Biological activity

CROWN CIDER YEAST C contains more than 30 billion active cells per gram of product (3×10^{10}); therefore, its use at the dose of 20 g/hl enables to start a fermentation within a short period from its inoculation. **CROWN CIDER YEAST C** maintains its activity unaltered even at marginal fermentation temperatures, that is within wide parameters and in such a way as to give excellent results under any working condition. The addition of a higher dose of **CROWN CIDER YEAST C** will bring about a predominance of the added pure strain over the natural indigenous flora with the consequence that the fermentation will be conducted in virtual purity.

Resistance to sulphur dioxide and fungicides **CROWN CIDER YEAST C** is constituted by cells in a perfect stage of biological activity and therefore resistant to the action of sulphur dioxide at the normal doses of application. Furthermore, it displays excellent resistance to fungicidal substances up to a dose of 1 ppm.

Stability and storage

Being vacuum-packed **CROWN CIDER YEAST C** can be stored for long periods of time; however, as for all biological products, its stability and fermentative activity is a function of the temperature and of the time of storage. When kept at under 10°C

CROWN CIDER YEAST C will remain perfectly preserved for 36 months from the date of production; at refrigeration temperatures of 6-8°C its shelf-life will obviously be greatly improved.

Typical analysis/specification:

Produced free of GMO:



Doses of application:

10-20 g/hl of must or per 100 kg of product to be fermented. 20-40 g/hl or per 100 kg of for stuck fermentations, for refermentations and for fermentations under difficult conditions.

Modalities of utilization:

Rehydrate the active dry yeast for at least 20-30 minutes in about 10 parts of lukewarm water (maximum 35°). We suggest the utilization of the Mycostarter Plus equipment, to which sterilized concentrated rectified must or sugar have been added. Once the yeast has been rehydrated and has reached an advanced stage of multiplication, introduce it and disperse it well into the clarified must.

During the fermentation of large quantities, it is advisable to dissolve the total dose of **CROWN CIDER YEAST C** into 5% of the mass to be treated. Then, once the fermentation is running strongly, it will be added to the total volume to be fermented.

Plastic laminated 500 g net vacuum packs in 10 kg cartons. 10 kg vacuum bags.

Packaging:

Specifications:

Humidity	< 8 %
Live cells	$> 1 \times 10^{10}$ /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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