

CIDER-FERM® 191

SPECIAL STRAIN SELECTED TO PRODUCE CIDER AND CIDER BASES

BTN
CLEAR TECNOLOGY

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Strain: Saccharomyces cerevisiae spp. (ex r.f. cerevisiae)

Technical specification: CIDER-FERM® 191 has been chosen for the fermentation of both traditional cider and industrial cider bases. In traditional cider, the strain develops desired aromas and esters. The strain is also recommended in the production of industrial base wine for cider. When it is used at higher temperatures, it will bring a neutral final product. CIDER-FERM® 191 may be used in a broad temperature range (12°C-30°C) and is also functional at low pH levels. It is characterised by exceptionally low production of H2S. During the fermentation it does not produce any ethanal and it reduces volatile acidity produced by the wild flora present.

Typical analysis/specification:

Produced free of GMO:

Alcohol resistance: CIDER-FERM® 191 has very high alcohol tolerance, up to 17 %.

Effects on the cider profile: When CIDER-FERM® 191 is used at lower temperatures (up to 20°C) it develops intense aromas and incorporates harmoniously scents with a fruity note.

Dosage: 15–40 g/hl.

Yeast propagation: Dissolve the yeast in the relation 1:10 in water where sugar or must has been added up to 7 brix. Dissolve the yeast while stirring. The temperature of the water should be 33-35 °C. Add oxygen to guarantee 7-9 mg/l of DO. Leave the solution for 20 minutes. Then start to lower the temperature gradually until it has reached the same temperature as the fermentation. If you would like to guarantee the highest possible activity you might add our yeast nutrient Mycostart. For the most optimal and safe propagation we recommend the use of the equipment Mycostarter Plus.

Quality parameters: CIDER-FERM® 191 is produced in accordance with OIV's specifications which entails a minimum of viability of 1x1010/ g and microbiological purity (bacteria content).
It is controlled by the laboratory of Microflora Institut des Sciences de la Vigneet du Vin (ISVV) Bordeaux, France.

Storage: The yeast should be stored in a cold temperature of maximum 10°C.

Packaging: Vacuum sachets 500 g in boxes of 10 kg, pallet 600 kg.
Vacuum bags 10 kg in carton, pallet 800 kg.

Shelf life: 36 months from the date of production if stored in accordance with the recommended storage conditions.

Produced for Brew Tek Nordic AB by OenoBioTech SAS

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