



Fermentis
by Lesaffre

SafCider™ Yeast Range

Specific Active Dry Yeasts (« SafYeast™ » for Cider Applications)

March 2025

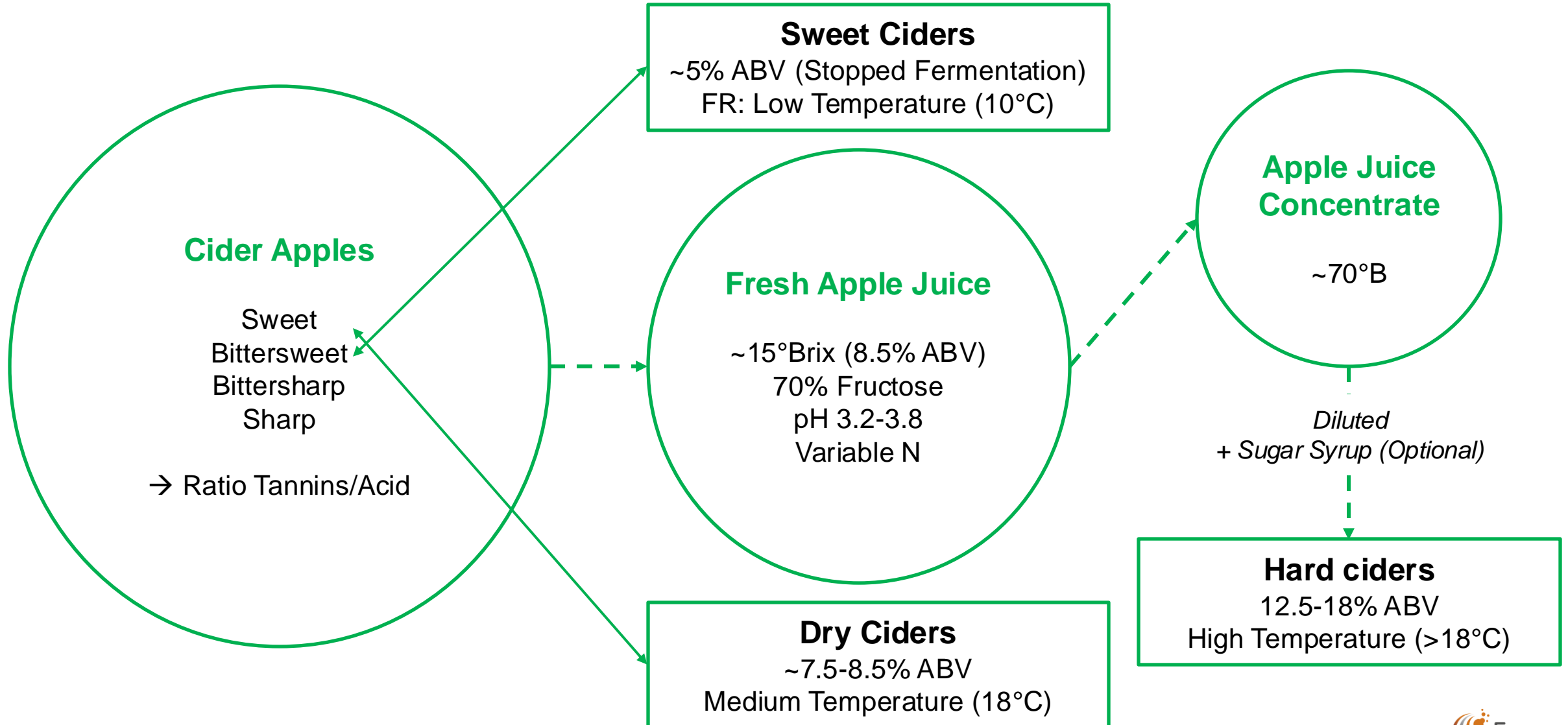


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Diversity of Ciders & Related Substrates

Cider

Diversity of Ciders & Related Substrates





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SafCider™ Yeast Strain Selection



Yeast selection

Selection Technical Criteria

Important for Traditional Sweet Cider Production:

- Fermentation Temperature is typically between 8 – 15°C for these ciders
 - **Low Temperature resistant Yeast**
- Fresh Apple must can be stabilized with SO₂
 - **SO₂ resistant Yeast**

Selection Technical Criteria

Important for Dry/Hard Cider Production

- Apple must sugar content is typically: 70% Fructose / 30% Glucose+Sucrose
 - **“Fructophilic” Yeast**
- Apple must Yeast Available Nitrogen (YAN) could be down to 30 ppm and dilution of apple concentrate and/or mixing with other sugar decreases YAN drastically
 - **Yeast with low Nitrogen requirements**
- Apple juice concentrates and other sugar mix can reach up to 16-18% ABV and poorly pH buffered media
 - **High ABV and low pH resistant yeast**

Selection Technical Criteria

Important for Both Types

- **Low SO₂ Production/Combination**
- **Low undesirable Sulphur compounds production**
- **Low Acetic Acid producer**



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SafCider™ Yeast Range



Yeast Range





SafCider™ Yeast Range



Make your choice according to your target!

SafCider™ Yeast Range

Selection and Characterization Process: Main Parameters

STRAINS	GENETICS			FERMENTATION BEHAVIOUR			ANALYTICS (when fermentation is stopped at density 1,013)						
	TAXONOMY	KILLER FACTOR	SULPHITE SENSITIVITY	DRY CIDER SUITABILITY	LAG PHASE	KINETICS	FRUCTOSE ASSIMILATION	SWEETENING POWER	MALIC ACID CONSUMPTION	TOTAL ACIDITY	VOLATILE ACIDITY	SULPHITES	ACETAL-DEHYDE
 SafCider™ TF-6	<i>S. cerevisiae</i>	Neutral	High	No	Medium	Regular slow	Low	High	High	Low	Low	No	Low
 SafCider™ AC-4	<i>S. bayanus</i>	Killer	Low	Yes	Short	Fast	Medium high	Low	Low	High	Low	Medium high	Medium high
 SafCider™ AS-2	<i>S. cerevisiae</i>	Sensitive	Low	Yes	Short	Regular fast	Medium low	High	Medium	Medium	Low	Medium low	Medium low
 SafCider™ AB-1	<i>S. bayanus</i>	Sensitive	Low	Yes	Medium	Regular	High	Medium low	High	Low	Low	Medium	Medium

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Selection and Characterization Process: Main Parameters

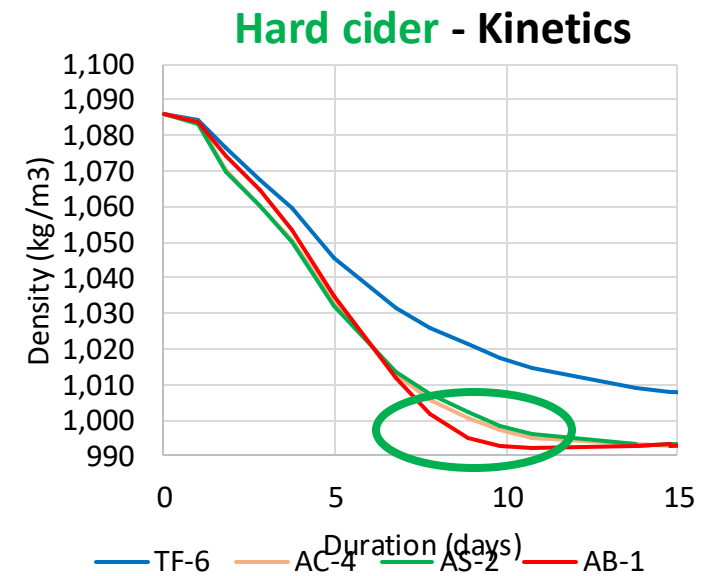
STRAINS	AROMATICS			GLOBAL AROMATICS		MAIN AROMAS Floral fruity - fresh		SECONDARY AROMAS Cooked fruits - Ripe		MOUTHFEEL		
	ETHYL ESTERS	ACETATE ESTERS	PHENYL ETHANOL	INTENSITY	FRESH/ COOKED	INTENSITY	TYPE	INTENSITY	TYPE	SWEETNESS	CRIPNESS	GLOBAL PERCEPTION
SafCider™ TF-6	Medium low	High	Medium	High	Fresh	High	Tutty Fruity	Medium	Compote or Caramel-butter	High	Low	Sweet
SafCider™ AC-4	High	Medium high	Medium	Medium	Fresh	Medium	Apple → Banana Pear → Floral	Low		Medium	High	Crisp
SafCider™ AS-2	Medium	Medium	Medium	Medium	Fresh	Medium	Apple → Banana Pear → Citrus	High	Compote → Prune	High	Low	Sweet
SafCider™ AB-1	Low	Medium	Medium	Low	Balance	Low	Apple → Banana Pear	Low	Compote or Caramel-butter	Low	Medium	Balance

SafCider™ Yeast Range



AB-1: The ORIGINAL and the “BALANCED”

- *Saccharomyces bayanus* for all types of sweet and dry ciders, highly suitable for industrial ones
- Fast and clean fermenter, lowering acidity
- Ideal to produce balanced ciders even under difficult fermentation conditions



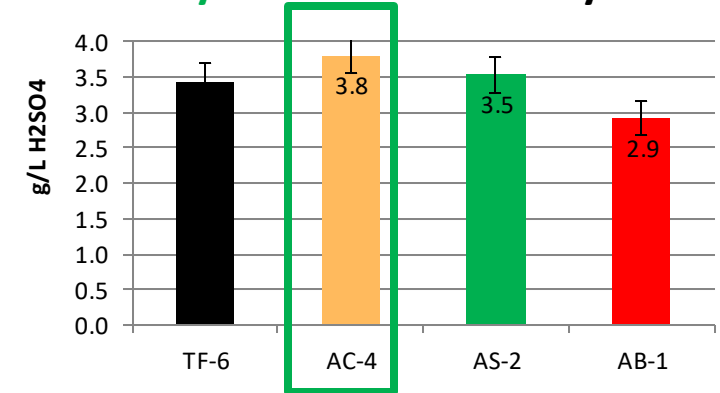
SafCider™ Yeast Range



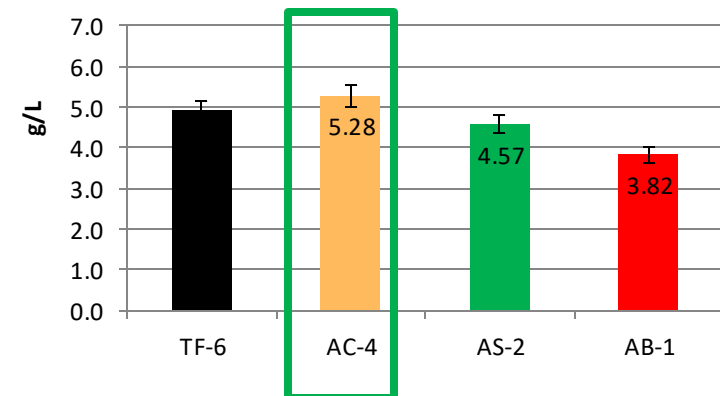
AC-4: The “CRISP”

- *Saccharomyces bayanus* for all types of sweet and dry ciders
- Fast fermenter maintaining acidity
- Ideal to produce intensely fresh aromatic ciders (apple, foral) with a crisp mouthfeel

Dry cider - Total acidity



Dry cider - L-Malic acid



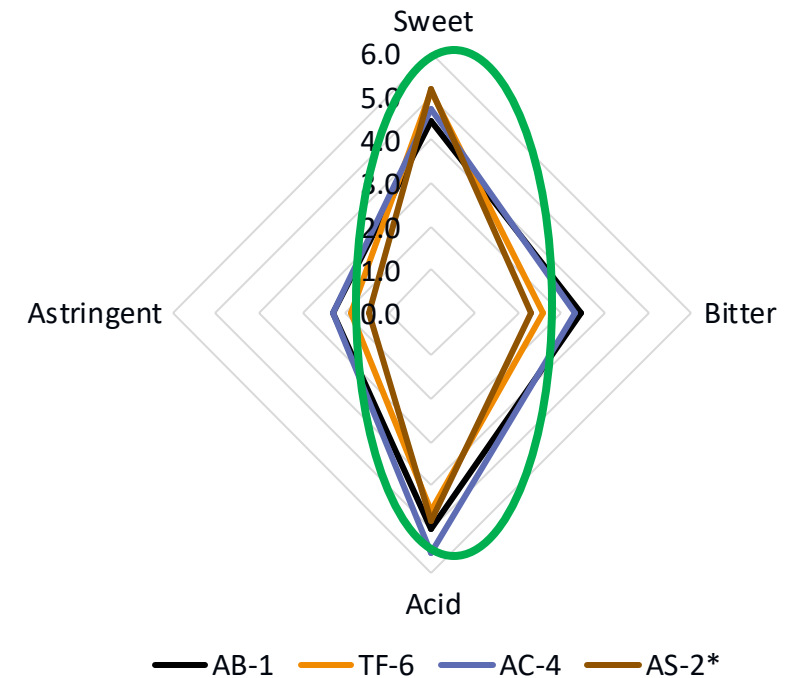
SafCider™ Yeast Range



AS-2: The “SWEET”

- *Saccharomyces cerevisiae* for all types of sweet and dry ciders
- Fast and clean fermenter with balanced acidity and flavors
- Ideal to produce fresh ciders with nice cooked fruit notes and a sweet and round mouthfeel

Sweet cider - Mouthfeel



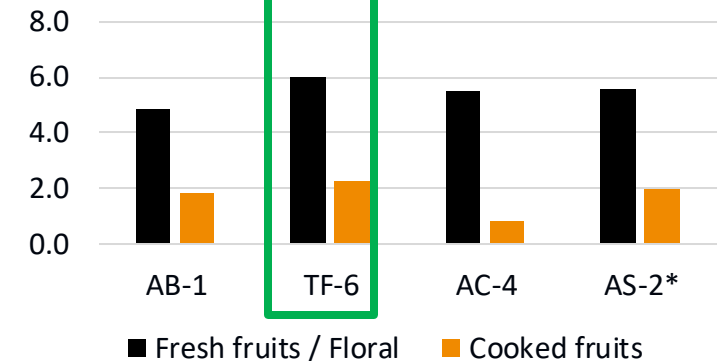
SafCider™ Yeast Range



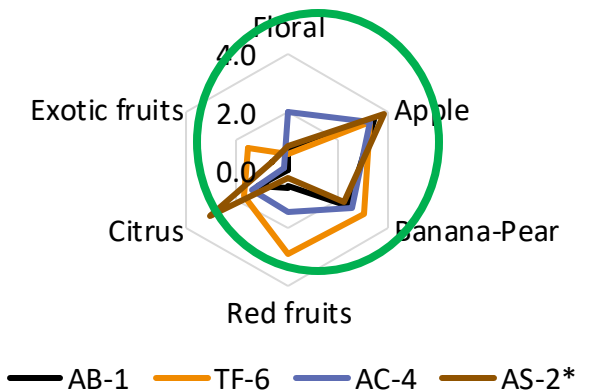
TF-6: The “TUTTI FRUTTI”

- *Saccharomyces cerevisiae* mainly for sweet ciders
- Slow and very clean fermenter lowering acidity and accentuating all flavors
- Ideal to produce ciders with a very high aromatic intensity and complexity towards fresh fruity notes and a round mouthfeel

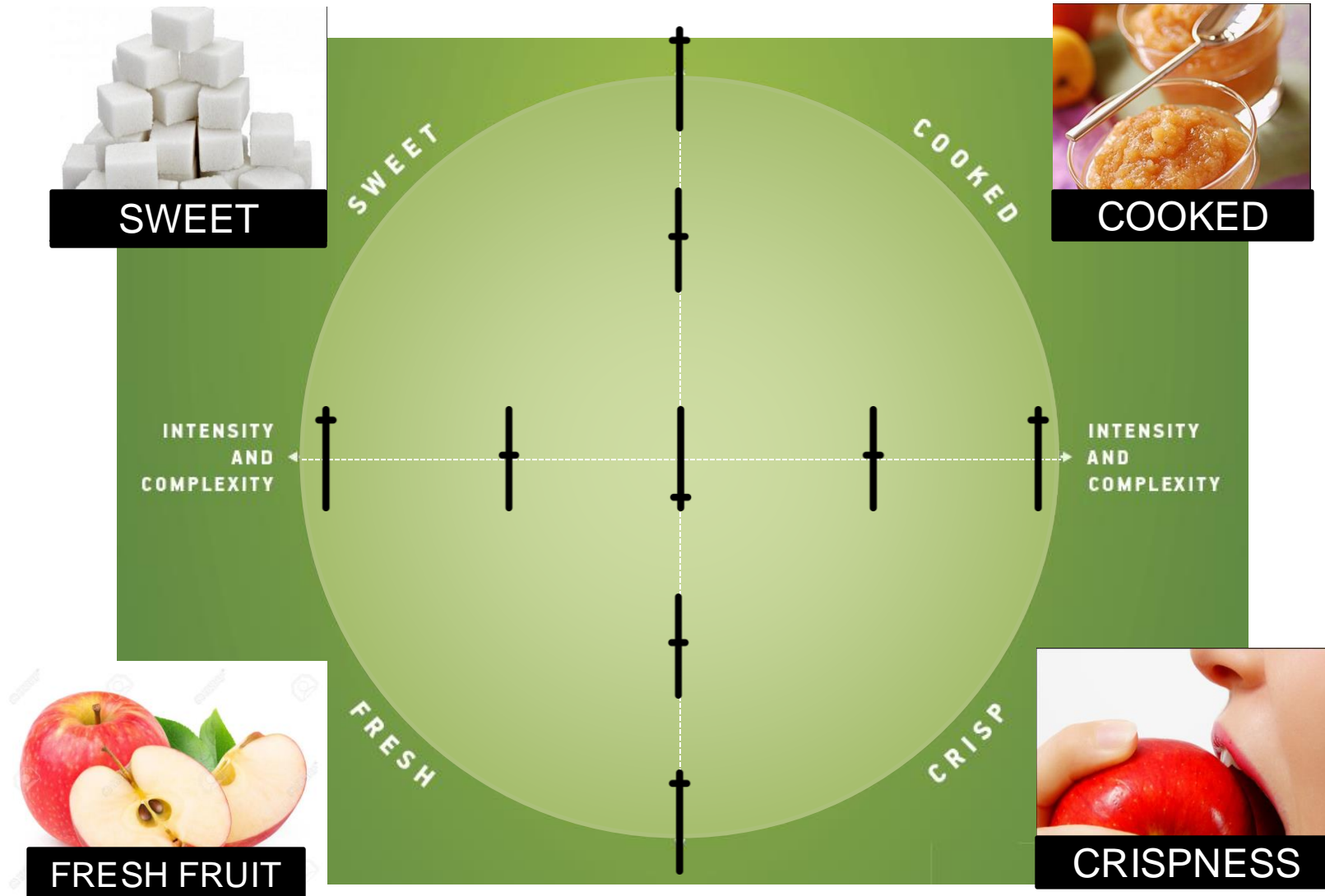
Sweet cider - Global perception



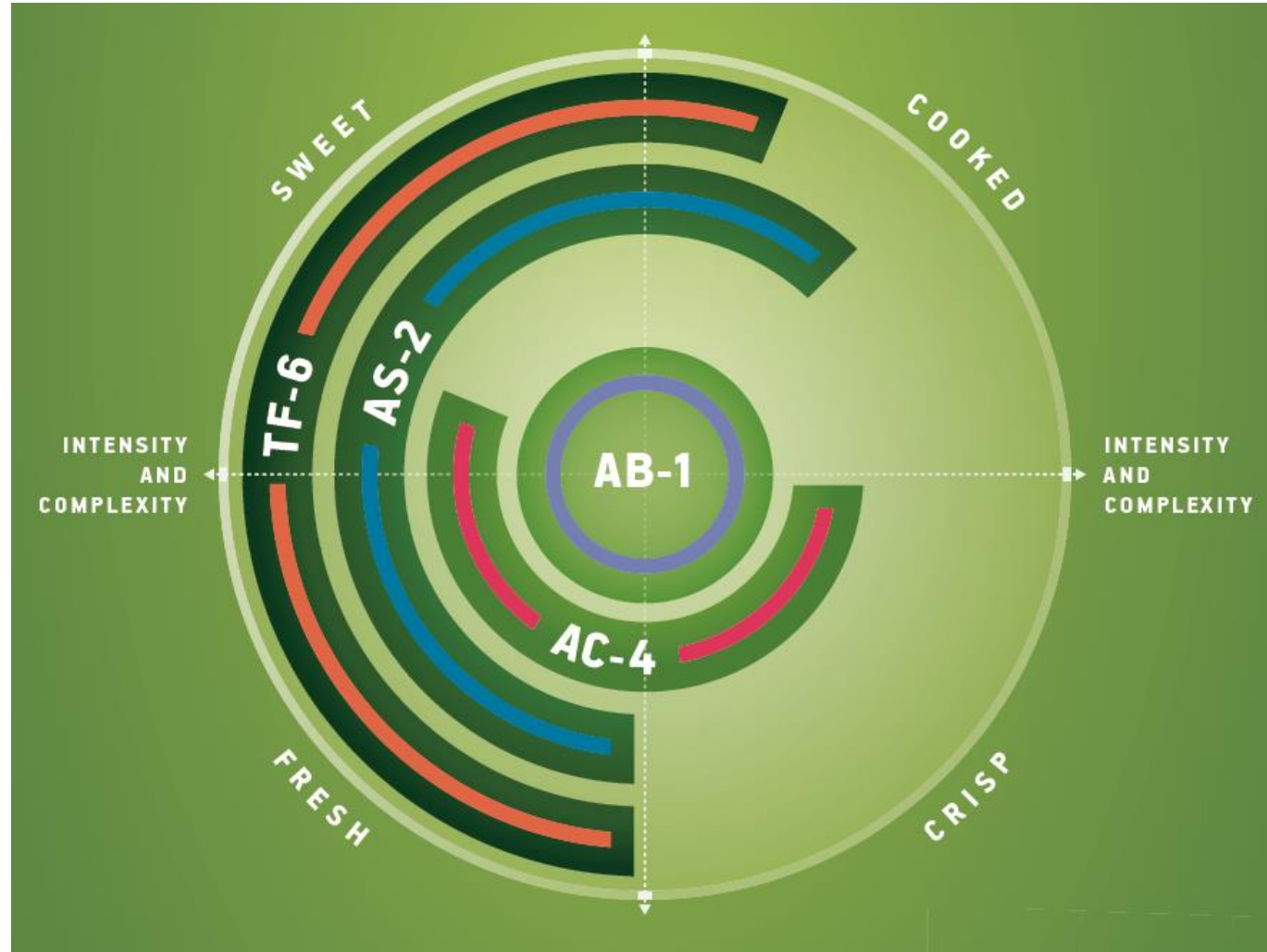
Sweet cider - Fresh fruits / Floral



SafCider™ Range Baseline – Sweet Ciders



SafCider™ Range Baseline – Sweet Ciders





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Thank you for your attention



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