

CIDER

Canned Cider – Low SO₂

VARIETY	TYPE OF WINE
Heirloom and Modern Apples	Low SO ₂ Cider
PROBLEM(S)	OBJECTIVE
Can Degredation, Off Aromas	Many cider producers want the ability to produce a cider which has little to no SO ₂ , which is protected from oxygen and spoilage microbes throughout the production process and into packaging. Enartis Stab Micro M, when used at reception of juice and post fermentation, can significantly protect while reducing the microbial population which leads to spoilage in ciders with low SO ₂ levels. The Enartis PRO FT dramatically reduces the possibility of oxidation throughout the process by removing the catalysts responsible, primarily copper and iron. Certain parameters, such as SO ₂ levels <15ppm and copper <0.2ppm, at canning help minimize liner degradation.

STAGE	OBJECTIVE	ENARTIS RECOMMENDATIONS	DOSAGE
Milling Transfer to Press	Juice Extraction	EnartisZym CDR-M: Pectolytic enzyme for increased juice extraction at pressing and beneficial clarification	50-100 mL/hL
Juice Transfer to Fermenter	Microbial Protection	EnartisStab Micro M: Pre-activated chitosan, purified yeast hulls. Reduce spoilage microbes like <i>Brettanomyces</i> , <i>Acetobacter</i> , <i>Lactobacillus</i> and <i>Pediococcus</i>	10 g/hL
	Clarification	EnartisZym RS: Enzyme for clarification and to aid filtration. Focused pectinase, polygalacturonase, cellulase and hemicellulase side activities	5 mL/hL
	Oxidation Protection	EnartisPro FT: Removes catalysts for oxidation such as Fe, Cu, and Al, positively inhibiting negative oxidative interactions throughout the life of the cider	10 g/hL
Inoculation	Complex Nutrient	Nutriferm Arom Plus: Aroma enhancement during primary fermentation. Strengthen yeast to minimize off aromas and enhance aroma production	20 g/hL
	Yeast { Select One }	EnartisFerm WS: Clean fermentation across cider styles, increased cultivated apple variety aroma	25 g/hL
		EnartisFerm AMR-1: Intense aromatic expression to enhance apple flavor	25 g/hL

The above is achieved to the best of our knowledge and experience.
The industrial application of the advice provided does not imply any responsibility on the part of our company.

1/3 Sugar Depletion	Fermentation Nutrient	Nutriform Advance: Nutrient providing complete nitrogen balance to reduce H ₂ S production, provide detoxifying survival factors and ensure complete fermentation	20 g/hL
Post Fermentation	Antioxidant	EnartisTan SLI: Ellagic tannins from oak, scavenges oxygen, helps improve shelf life	1-5 g/hL
	Microbial Protection	EnartisStab Micro M: Removes spoilage microbes such as <i>Brettanomyces</i> , <i>Acetobacter</i> , <i>Lactobacillus</i> and <i>Pediococcus</i> . Helps boost aromatics and protect until packaging	5-20 g/hL Maximum addition 20 g/hL

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