

# No/Low SO<sub>2</sub> – Canned Cider

TYPE OF CIDER
No/Low SO <sub>2</sub> – Canned Cider
OBJECTIVE
To produce a clean cider with good balance and complexity with minimal intervention using no SO <sub>2</sub> and naturally derived products. Particularily important for ciders intended for can as certain perameters, such as SO <sub>2</sub> levels (<15 ppm) and copper (<0.2 ppm), are very important to mimimize liner degradation and subsequent reduction and loss of shelf life.

CIDERMAKING STAGE	OBJECTIVE	ENARTIS RECOMMENDATIONS	DOSAGE
<b>Juice Transfer to Fermenter</b>	Microbial Protection	<b>EnartisStab MICRO M:</b> Pre-activated chitosan and purified yeast hulls. Reduce spoilage microbes like <i>Brettanomyces</i> , <i>Acetobacter</i> , <i>Lactobacillus</i> and <i>Pediococcus</i> . Dosage determined based on risk level.	10-15 g/hL
	Clarification	<b>EnartisZym RS:</b> Enzyme for clarification and to aid filtration. Pectinase, polygalacturonase, cellulase and hemicellulase side activities.	3-5 mL/hL
		<b>EnartisTan BLANC:</b> Gallic tannin for protection from oxygen and enhanced aromatics during fermentation	5-15 g/hL
<b>Yeast Inoculation</b>	Organic Nutrition	<b>NUTRIFERM AROM PLUS:</b> autolyzed yeast with elevated content of free amino acids to provide yeast with essential nutritional requirements.	40 g/hL
	Yeast	<b>EnartisFerm Q RHO:</b> A strain of <i>Saccharomyces uvarum</i> to preserve and increase total acidity and achieve low alcohol yield. Keep the fermentation temperature between 45-55F. Follow rehydration instructions in TDS.	30 g/hL
	Antioxidant Protection & Metal Removal	<b>EnartisPro FT:</b> Blend of PVI/PVP and yeast derivatives to remove catalysts for oxidation such as Fe, Cu, and Al. Inhibiting negative oxidative interactions throughout the life of the cider while also increasing aromatic expression.	30-50 g/hL
<b>1/3 Sugar Depletion</b>	Fermentation Nutrition	<b>NUTRIFERM ADVANCE:</b> Inactivated yeast, DAP and cellulose to prevent irregular kinetics. Dosage necessary to reach YAN >120 ppm	20-40 g/hL
<b>Post Fermentation to Bottling</b>	Antioxidant and Shelf Life Improvement	<b>EnartisTan SLI:</b> ellagic tannins extracted from long seasoned untoasted oak. Extraordinary capability to scavenge oxygen and radicals, chelate metals and reduce redox potential. Protects from oxidation and improves shelf life through maturation and at bottling.	2-5 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.