

Overcoming Long-Term Storage Challenges for High-Quality Cider

enartis

While fruit is kept in storage and apples slowly ripen, changes occur that can negatively impact quality, such as decreases in acidity, increases in sugar levels, and decreases in nutrient levels. The fruit also softens, leading to higher levels of pectins in the juice, and an elevated risk of contamination by diseases and fungi such as *Botrytis cinerea*. Enartis has the solutions to mitigate these issues and help produce the best cider possible.

- **EnartisFerm Q RHO** A *Saccharomyces uvarum* strain with low nitrogen needs that naturally increases acidity and has a low sugar/alcohol yield, making it ideal for fermenting long-storage fruit!
- **NUTRIFERM ULTRA** A microgranulated organic nutrient rich in all nutritional factors essential for yeast growth. It improves fermentation by providing high amounts of amino acids, vitamins, and sterols that are crucial for regular cell multiplication. No hydration needed; add it directly to juice tanks using Easytech technology.
- **NUTRIFERM ADVANCE** A complex nutrient developed to ensure yeast viability through the end of fermentation. Added 1/3 of the way through fermentation, it strengthens cell walls and removes toxins to ensure a clean and complete fermentation.
- **EnartisZym EZFILTER** β -glucan is the most abundant polysaccharide in the cell walls of fungi and molds commonly found in long-storage fruit. Along with pectins naturally found in the fruit, these glucans are released into the juice, slowing down clarification and making filtration more difficult. The pectinase and betaglucanase activity of EnartisZym EZFILTER breaks down these long-chain molecules, accelerating clarification, increasing yield, and improving filterability.

Not sure if your juice contains pectins or glucans? Enartis is here to help! Enartis can provide clear guidelines for testing for pectins and glucans. Contact your Enartis representative to learn more.