



# GROUND CIDER FROM FRESH FRUIT

## HARVESTING, SORTING, WASHING, AND CRUSHING APPLES.

- It is important to sort apples to avoid contamination and off flavors.
- Transportation: **BIO**Protection: sprinkle **ZYMAFLORE® EGIDE<sup>TDMP</sup>** (2 g/hL - 20 ppm) on fruit before transport and ripening to prevent the development of undesirable microorganisms.
- Wash apples and grind into small pieces (4 - 5 mm).
- SO<sub>2</sub> Protection: check the **LAFFORT®** options available in your area.



### Practical Advice

Mix 10 g of **METABISULFITE DE POTASSIUM** with 10 g of citric acid in 1L water. This creates off-gassing and protects the pulp from oxidation.

- Add enzyme: **LAFAZYM® PRESS** (2 to 5 g/100 kg of fruit) to optimise juice yield.

## PRESSING, ENZYME, FINING

- Pressing with pneumatic, hydraulic, or vertical belt presses.
- Enzyme addition:

→ **EXTRACLEAR®** (4 mL/hL)  
Viscosity reduction and clarification.

→ **LAFAZYM® 600 XL<sup>CE</sup>** (20 g/hL / 200 ppm)  
Clarification at low-temperature.

- Fining to remove oxidisable polyphenols:

→ **Static treatment (settling)**  
**VEGEFINE®** (15 g/hL / 150 ppm) or  
**OENOFINE® NATURE** (30 g/hL / 300 ppm).

→ **Flottation treatment**  
**VEGEFLOT®** (10 g/hL / 100 ppm) or  
**VEGECOLL®** (5 g/hL / 50 ppm).

- Pump the clear must to another tank.
- Must acidity correction:

→ **ZYMAFLORE® OMEGA<sup>LT</sup>** (20 g/hL / 200 ppm)  
**BIO**Acidification in combination with a  
*Saccharomyces Cerevisiae* of your choice.

→ **ACIDE L. MALIQUE**  
Depending on pH and total acidity.

## ALCOHOLIC FERMENTATION

- Prepare the starter for alcoholic fermentation with **SUPERSTART® BLANC & ROSÉ** (20 g/hL / 200 ppm).
- Inoculation with the yeast of your choice, according to your product objective:

→ **ZYMAFLORE® X5, X16**  
or **XAROM.**  
(20 g/hL / 200 ppm)  
*S. cerevisiae*  
Modern and fruity cider.

→ **ZYMAFLORE® VL1**  
(20 g/hL / 200 ppm)  
*S. cerevisiae*  
Fesh, elegant, and subtle  
cider.

→ **ZYMAFLORE® ALPHA<sup>TD</sup>**  
(20 g/hL / 200 ppm)  
non-*Saccharomyces*  
Greater complexity on  
the palate.



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## Practical Advice

For a very fresh thiol cider, use **FRESHAROM®** (30 g/hL / 300 ppm) 24 hours after inoculation with **ZYMAFLORE® X5**.

- Maintain a constant temperature between 14 and 18°C ( 57 - 64°F) for alcoholic fermentation.
- For good fermentation kinetics, adjust assimilable nitrogen, depending on needs with:
  - **NUTRISTART® ORG** (20 g/hL / 200 ppm)  
Complex "organic based" nutrition, rich in amino acids and vitamins.
  - **THIAZOTE® PH**  
Mineral nutrition.



## Find About More

Consult our decision-making tool «Yeast Nutrition» on our website, **LAFFORT & YOU** section.



- Tannins can be added during fermentation or ageing to regulate oxidation-reduction phenomena:
  - **TANIN GALALCOOL®**  
(5 - 20 g/hL / 50 - 200 ppm)
  - **TANFRESH®** (2 - 10 g/hL / 20 - 100 ppm)
  - **QUERTANIN® SWEET**  
(2 - 5 g/hL / 20 - 50 ppm)
  - **QUERTANIN® Q2**  
(1 - 7 g/hL / 10 - 70 ppm)
- For a cider with more body/mouthfeel and ageing potential, add **NOBILE® BASE** and **NOBILE® SWEET** at 1 g/L - 10 ppm (50/50) during the alcoholic fermentation (rack off to remove the chips based on tasting).

## AGEING

- "Prise de mousse" depending on the cider's style, following the different methods:
  - \*Ancestral Method.
  - \*Traditional Method.
  - \*Gaz addition.