

# Special Cider

## Ideal usage conditions: must microbiological pollution

| Limited                   | Average                   | High                 |
|---------------------------|---------------------------|----------------------|
| Lower than 300.000 ufc/mL | Lower than 600.000 ufc/mL | Above 600.000 ufc/mL |
| IDEAL                     | IDEAL                     | -                    |

## Fermentation temperature

| Start           | Max. temperature |            | Control system     |
|-----------------|------------------|------------|--------------------|
| Lower than 12°C | Lower than 20°C  | Above 28°C | Scarcely efficient |
| IDEAL           | SUITABLE         | SUITABLE   | -                  |

## Nutritional strategy

| Limited RAN         | Nutrition (just starting) | 3 STEP nutrition |
|---------------------|---------------------------|------------------|
| Lower than 200 mg/L | -                         |                  |
| SUITABLE            | SUITABLE                  | IDEAL            |

## Must potential alcoholic degree

| Very limited         | Limited              | High               | Very high     |
|----------------------|----------------------|--------------------|---------------|
| Lower than 12,5% vol | Lower than 13,5% vol | Lower than 14% vol | Above 14% vol |
| IDEAL                | IDEAL                | IDEAL              | IDEAL         |

## Effects on the main chemical compounds

|  |          |                |
|--|----------|----------------|
| Sugar/ethanol yield                            | 16,7     | average        |
| Ethanol conversion from 100 g/L sugars         | 6        | average        |
| Glycerin production with regard to the average | % + 10   | high           |
| Acetic acid production                         | g/L 0,07 | very low       |
| Malic acid consumption                         | % 18     | average        |
| SO <sub>2</sub> production                     | mg/L 11  | average        |
| Flavonoids                                     | mg/L 835 | in the average |
| Anthocyanins                                   | mg/L 365 | in the average |
| Nucleophilic catechins                         | mg/L 277 | in the average |
| Anthocyanins/non anthocyanins                  | % 77     | in the average |
| Catechins/non catechins                        | % 50     | in the average |

