



Quality, Consistency & Support

CIDER MAKING PRODUCTS

As consulting brewers and manufacturing chemists, we can provide you with all of the brewing processing aids you need for cider making. Every single one of our products is formulated and manufactured to perform to the highest standard and will give you consistent results every time.

Our products are also backed by the same commitment to customer service and quality which you would expect from the Murphy & Son name. We are proud to say that we continue to enjoy strong relationships with all of our customers, large and small, around the globe. We intend to move forward with a strong sense of history and form close, mutually beneficial relationships within the industry world wide.



Improve your quality, efficiency and flavour with our full range of cider making products and services



Key to Product Formats

Our products are available as shown in the following formats:



Granules



Tablet



Liquid



Paste



















Powder

BRITISH
EXCELLENCE SINCE
1887



email: Cider@murphyandson.co.uk www.murphyandson.co.uk

Processing Aids & Preservatives

	Format	Pack Sizes Available
<p>Potassium Metabisulphate</p> <p>A powdered source of sulphur dioxide where the potassium salt is preferred.</p>		
<p>Potassium Metabisulphate</p> <p>A liquid source of sulphur dioxide where the potassium salt is preferred.</p>		  
<p>Sodium Metabisulphate</p> <p>Sodium Metabisulphate is a powder which acts as a potent bacteriostat/germicide giving effective prevention of biological spoilage. In addition to this its antioxidant properties confer increased physical stability and prolonged shelf life to cider.</p>		
<p>Metabs</p> <p>A source of sulphur dioxide in easy to use tablet form. Metabs provide an easily measured method for addition of sulphur dioxide.</p>		
<p>Salicon Liquid 20%</p> <p>Salicon Liquid 20% as SO₂ acts as a potent bacteriostat/germicide giving effective prevention of biological spoilage. In addition to this its antioxidant properties confer increased physical stability and prolonged shelf life to cider.</p>		 
<p>Salicon Liquid 30%</p> <p>Salicon Liquid 30% as SO₂ acts as a potent bacteriostat/germicide giving effective prevention of biological spoilage. In addition to this its antioxidant properties confer increased physical stability and prolonged shelf life to cider.</p>		 



Whether you're making a traditional flat and cloudy cider, a natural conditioned cask cider, or a bright, clear sparkling cider, Murphy and Son can help you every step of the way.

We offer full laboratory services and lab analysis, along with a variety of tests to provide consistency when using a wide range of fruit from different sources. We are your one stop shop for Due Diligence testing.

Contact us on: (+44) 115 978 5494 or email: Cider@murphyandson.co.uk

Yeast & Yeast Nutrients









	Format	Pack Sizes Available
<p>Diammonium Phosphate</p> <p>Diammonium Phosphate is used to increase free amino nitrogen. Available in powder/crystalline form.</p>		
<p>Diammonium Phosphate 35% Solution</p> <p>Diammonium Phosphate 35% Solution is used to increase free amino nitrogen (FAN).</p>		 
<p>Yeast EC-1118</p> <p>Saccharomyces cerevisiae bayanus. Its strong competitive character, its ability to ferment at low temperature, good flocculation and excellent alcohol tolerance, make the EC-1118 an excellent strain to be used in a wide range of applications (such as sparkling wines, fruit wines and ciders).</p>		
<p>Maurvin PDM</p> <p>Cider Yeast Saccharomyces cerevisiae bayanus. A pure dry wine/cider yeast selected for its medium aromatic characteristics.</p>		
<p>Safcider</p> <p>Saccharomyces bayanus dry yeast for all types of ciders even under difficult fermentation conditions.</p>		
<p>Cider YeastVIT</p> <p>Cider Yeast Vit is a specific formulation of powdered yeast nutrients with additional Thiamine and Calcium d-pantothenate to be used where there are severe yeast nutritional deficiencies and as a yeast maintenance food in cider.</p>		
<p>YeastVIT</p> <p>Yeast Vit is a specific formulation of powdered yeast nutrients and is used both where there are severe yeast nutritional deficiencies and as a yeast maintenance food.</p>		
<p>Thiamine Hydrochloride</p> <p>A powdered yeast nutrient used both where there are severe yeast nutritional deficiencies and as a yeast maintenance food.</p>		  
<p>Calcium d-Pantothenate</p> <p>A powdered yeast nutrient used both where there are severe yeast nutritional deficiencies and as a yeast maintenance food.</p>		  
<p>Zetolite 63</p> <p>This product is a blend of naturally occurring volcanic mineral and copper salts, formulated to prevent/reduce sulphidic off flavours in fermented beverages.</p>		 
<p>Zetolite 65</p> <p>This product is a blend of naturally occurring volcanic mineral and zinc copper salts, formulated to reduce sulphidic off flavours in fermented beverages.</p>		 

Many more yeasts are available, please contact us for our full list.









Need advice on cider making? email: Cider@murphyandson.co.uk



Acids & Antioxidants

	Format	Pack Sizes Available
<p>Ascorbic Acid</p> <p>Ascorbic Acid is an economically effective anti-oxidant. It reduces the susceptibility of cider to oxidation haze and thereby increases the shelf-life.</p>		
<p>Malic Acid</p> <p>To adjust pH and for flavour enhancement.</p>		
<p>Citric Acid</p> <p>Citric Acid Anhydrous is a pH regulator and flavour adjuster.</p>		
<p>Citric Acid 50% Solution</p> <p>Citric Acid 50% Solution is a pH regulator and flavour adjuster.</p>		

Clarification & Stabilisation

	Format	Pack Sizes Available
<p>Chillkleer</p> <p>Chillkleer is a specially selected bentonite clay, carefully modified to give the optimum adsorption characteristics for cider stabilisation.</p>		
<p>Biokleer B2</p> <p>A specially formulated solution containing a modified naturally occurring polysaccharide effective in the fining of cider.</p>		
<p>Polyclar VT</p> <p>Polyclar VT is a grade of 100% PVPP (polyvinylpolypyrrolidone) specifically designed for use in cider and wine which is a very effective stabiliser and may be used either on its own or in conjunction with other stabilisers to offer a highly effective means of preventing non-biological haze in all types of cider.</p>		
<p>Polyclar 10</p> <p>Polyclar 10 PVPP is a very effective beer stabiliser designed for use either on its own or in conjunction with other stabilisers to offer a highly effective means of preventing non-biological haze in all types of beer and cider.</p>		

Filter Aids

We offer a full range of filter powders including: Kieselguhr/Diatomaceous Earth and Perlites. Fermentable and unfermentable sugars are stocked onsite and specials can be sourced upon request. Please contact us for our full list of stock and availability.

Enzymes & Sugars

A full range of enzymes and sugars are available, please contact us for our full list.

View our range of laboratory services: www.murphyandson.co.uk





Murphy & Son have a range of corporate brochures available including Products & Services, Manual Handling, Export, Laboratory Services and Malts, please contact us if you would like to order a copy.

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