The fermentation of ginger with *Saccharomyces cerevisiae* to develop a new cider type product had been studied. The result showed that starter of dried baker’s yeast produced cider with larger amount of alcohol and acid than that made with pure culture. The more sugar added to ginger solution and the longer period of aging increased pH value, alcohol, and ester content. However increasing period of aging decreased the amount of sugar and total acid. Prolonged aging period also reduced the clarity of cider made with higher sugar concentration. Sensory evaluation results showed that the best ginger cider obtained was made with yeast, 15% sugar and 0 or 10 days of aging.

Keywords: ginger, fermentation, cider