

LALCAFÉ ORO™

by LALLEMAND

APPLICATION

After 4 years of research and studies run with different technical centers or research centers involved in coffee production, and results coming from trials performed in different mills around the world (in central America with our partner Scottlabs, in Africa, in Asia), **LALCAFÉ ORO™ yeast (*Saccharomyces cerevisiae*) has been characterized and selected for its capabilities to optimize the wet process efficiency and the cup quality consistency.**

The wet process is one of the different processes used for the coffee production. It consists in submerging all the pulped coffee beans into clean water during a certain time. During this period of maceration (when the coffee beans are under water), two phenomena happen, depending on the duration of the maceration. One is the demucilagination and the other is the revelation of the sensory characters of coffee beans. Both steps are commonly called fermentation. This is a biological process which is mainly due to yeasts action.

Fermentation can happen spontaneously with the endogenous native microflora giving variable success and variable quality of green coffee.

The use of LALCAFÉ ORO™ helps to have a better control of the process and to have a more regular cupping. Its high robustness, even at low temperature, favors its good implantation in the tank in highlands areas as well as in lowlands areas.

LALCAFÉ ORO™ has been validated by  **cirad**



BENEFITS

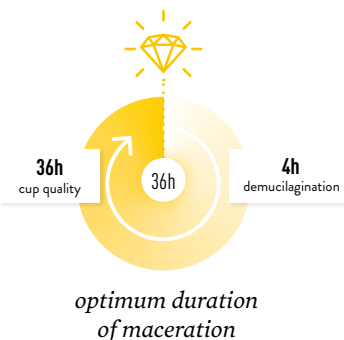
The specific metabolism of LALCAFÉ ORO™ confers positive benefits. When properly used, and compared to the classical process used by the mills with native microflora, LALCAFÉ ORO™ helps for:



Control against the risk of growth of spoilage micro-organisms which can generate undesirable defects (animal notes, stinky flavours).



Cleaner cup quality, more consistency of the scores within the given lots, respecting the original sensory characteristics of coffee beans.



Faster and more regular demucilagination step whatever the tank temperature (> 10°C) (at least 30% of time reduction).



Reduction in water use (at least reduction of 25%) thanks to a faster and complete degradation of mucilage: a simple rinsing is sufficient rather than a washing.



Improvement of the perception of body and mouthfeel of the green coffee in conditions of long duration of maceration (minimum 24 hours) and temperature above 16°C during the maceration.

LALCAFÉ™ YEAST REHYDRATION & INOCULATION PROTOCOL

DOSAGE

1g of dry LALCAFÉ™ yeast per 1kg of pulped coffee

Yeast preparation, rehydration & inoculation



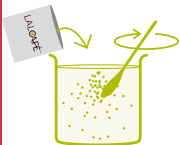
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. For 1 kg of pulped coffee (2 kg of cherries), you'll need 1g of LALCAFÉ™ yeast (dosage matrix available at www.lalcafeyeast.com).

warm water
59-99°F
15-37°C

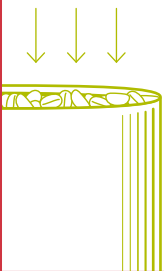


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **Step 3:** Fill a clean bucket with a ambient drinking water (15-37°C).



• **Step 4:** Suspend slowly the LALCAFÉ™ yeast into the potable water. Stir gently to break up any clumps. Wait at least 10 minutes before gently stirring again to break up any remaining clumps and wait 10 to 20 minutes before adding to the tank with pulped coffee.



• **Step 5:** After 20-30 minutes of rehydration, add the yeast suspension to the tank of pulped coffee during filling. In order to ensure the best dispersion of the LALCAFÉ™ yeast throughout the pulped coffee, follow the recommendations on the right.

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RECOMMENDED DURATION OF MACERATION WITH LALCAFÉ ORO™

The duration of maceration of submerged coffee bean into water after LALCAFÉ ORO™ inoculation must be:

- at minimum 4 hours to see a good impact on the speed of demucilagination with a temperature > 10°C.
- from 24 to 48 hours with an **optimum at 36 hours** with a tank temperature between **14 and 24°C** to see a positive impact on the cup quality without any risk of over-fermented notes production.

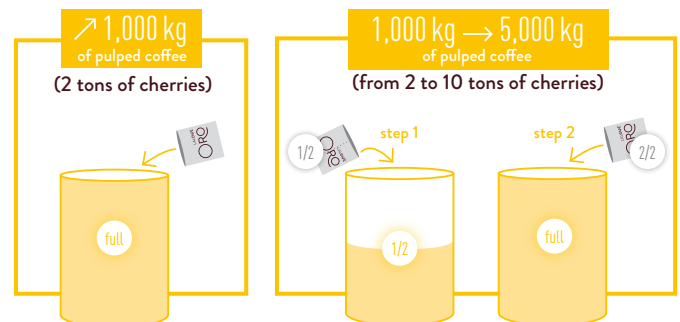
OPTIMAL CONDITIONS FOR SENSORY

- Pulped coffee should be fully submerged with as little water as possible (1:1 water/coffee).
- Maximize the amount of pulp/honey in the ferment, as the coffee fruit is the flavor precursor used by the yeast.

FOR BEST RESULTS

Rehydrated LALCAFÉ™ ORO

! Please see the detailed data sheet about Instructions for use



PACKAGING AND STORAGE CONDITIONS

- Available in 500 g pack and 10 kg box.
- To be used once opened.
- Only use vacuum-sealed sachet.
- Store in the original packaging, in a cool and dry place (< 25°C).

October 2017 – The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.