

SELECTED COFFEE YEAST FOR WET PROCESS

LALCAFÉ CIMA™

by LALLEMAND

APPLICATION

The wet process consists of 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. The first one is demucilagination and the second is the expression of the sensory characteristics/attributes of the coffee beans. Both steps are commonly called fermentation. This is a biological process mainly due to yeast action

LALCAFÉ CIMA™ yeast (*Saccharomyces cerevisiae*) has been screened and characterized over a four-year period of research and trials. These were done by different technical research centers involved in coffee production. The results of the trials performed on Arabica and Robusta in different mills around the world (in central America with our partner Scottlabs, in Africa, in Asia) confirm that **LALCAFÉ CIMA™ is really a robust strain and very well suited to better control the wet process' efficiency and to upgrade the cup quality.**

Its specific metabolism and its high capacity of implantation even at cold temperatures (minimum 15°C inside the coffee tank) allows for the expression of fresh and fruity characteristics of the coffee beans while respecting the varietal original aromas of the beans.

LALCAFÉ CIMA™ has been selected in collaboration with INRA and has been validated by  cirad



BENEFITS

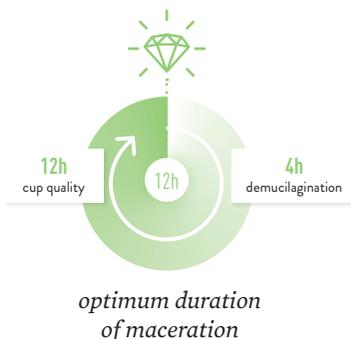
Using the yeast LALCAFÉ CIMA™ confers very positive benefits. When properly used, and compared to the classical process used by the mills with native microflora, LALCAFÉ CIMA™ helps for:



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



Consistent increase of cup quality and the cup tasting notes, providing a higher commercial value of the green coffee (with a minimum of 12 hours of maceration).



Faster and more regular demucilagination (at least 30% of time reduction).



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



Higher expression of the freshness, the fruity characters and the improvement of overall quality of the green coffee even with a short maceration duration (minimum 12 hours).



LALCAFÉ™
Express the varietal

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LALCAFÉ™ YEAST REHYDRATION & INOCULATION PROTOCOL

DOSAGE

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

Yeast preparation, rehydration & inoculation



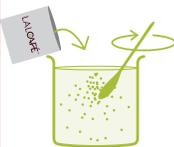
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. For 1 kg of pulped coffee (2 kg of cherries), you'll need 1g of LALCAFÉ™ yeast (dosage matrix available at www.lalcafeyeast.com).

warm water
59-99°F
15-37°C

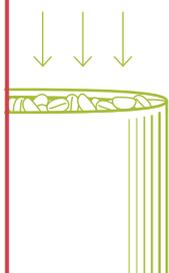


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **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 CIMA™

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

- At minimum 4 hours to see a good impact on the speed of demucilagination.
- From 12 hours to 24 hours with optimum temperature between **14 and 26°C** to see a positive impact on the cup quality without any risk of over-fermented notes production.

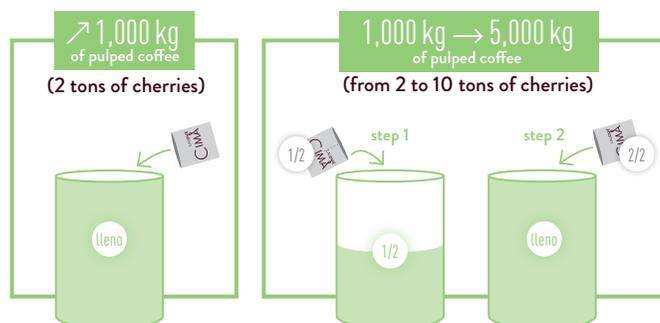
OPTIMAL CONDITIONS FOR SENSORY

- 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™ CIMA

! 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.



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