



LALCAFÉ INTENSO™

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 bean are into water), two phenomema 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 INTENSO™ yeast (*Saccharomyces cerevisiae*) has a specific metabolism with a high enzymatic pool that allows to release, during the fermentation step under water, some varietal aromas compounds expected by coffee producers. After 3 years of experimentation and studies run with different producers and technical centers involved in Arabica and Robusta coffee production worldwide (in Central America with our partner Scottlabs, in Africa, in Asia) our results confirm that **LALCAFÉ INTENSO™ is well suited to better enhance the fruity flavor (apricot, passion fruit, flower notes, vanilla), the mouthfeel of the coffee and the final cup quality.** The fast and efficient demucilagination step occurring with LALCAFÉ INTENSO™ contributes to a complex and qualitative sensory expression.

Due to its high capacity of implantation in coffee beans fermentation even at cold temperature (>15°C), LALCAFÉ INTENSO™ protects the coffee beans against negative aromas coming from the spontaneous fermentation and its specific metabolism allows to express the aromatic potential of fruitiness of the coffee beans. LALCAFÉ INTENSO™ has been validated by 



BENEFITS

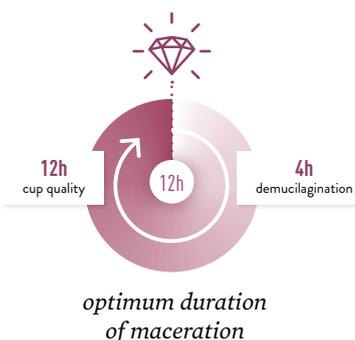
Using the yeast LALCAFÉ INTENSO™ confers very positive benefits. Properly use, LALCAFÉ INTENSO™ in comparison with the classical process used by the mills with native microflora, helps for:



Higher expression of terroir-driven flavors, the fruity characters, of overall quality notes and a decrease of bitterness and astringency perception even with a wet process with a short maceration duration (from minimum 12 to 36 hours).



Regular 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).



Better control of the fermentation process against the risk of growth of spoilage micro-organisms which can generate undesirable defects (animal notes, earthy...).



Faster and more regular demucilagination step.



Reduction in water use (at least reduction of 20%) due to a faster and complete degradation.

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
except for
LALCAFÉ INTENSO:
77-99°F / 25-37°C

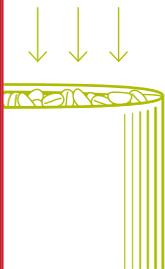


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **Step 3:** Fill a clean bucket with a ambient drinking water (15-37°C) except for Lalcafé Intenso (25-37°).



• **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 INTENSO™ INOCULATION

The duration of maceration of submerged coffee bean into water after LALCAFÉ INTENSO™ inoculation must be at minimum 12 hours (up to 48 hours) with optimum temperature **between 20°C and 24°C** to see a positive impact on the cup quality without any risk of over-fermented notes production.

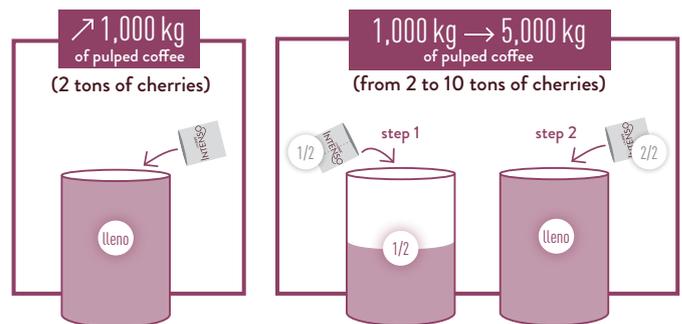
OPTIMAL CONDITIONS FOR SENSORY

- 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™ INTENSO

! 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.