



SELECTED COFFEE YEASTS

LALCAFÉ™

Express the varietal

INSTRUCTIONS FOR USE

LALCAFÉ™ YEASTS FOR WET COFFEE PROCESS

The fermentation of coffee is a biological action. It consists of the degradation of the mucilage from the bean (demucilagination step) and of the release of the varietal aromas of the coffee beans due to the action of some micro-organisms especially yeasts.

LALCAFÉ™ yeasts have been selected from nature to respect the quality and the origin of the coffee.



LALCAFÉ™ yeasts will help to:

- Have a more consistent cup.
- Control the fermentation and avoid undesirable defects and spoilage.
- Accelerate coffee demucilagination.
- Reduce water for washing.
- Impact more positive aroma expression depending on the LALCAFÉ™ yeasts used and the duration of maceration of submerged coffee beans.



How to use LALCAFÉ™ yeasts?

- LALCAFÉ™ yeasts are active dry yeasts. They have been dried to facilitate their storage and transportation.
- Before their addition in the pulped coffee, they must be rehydrated in ambient water (15-37°C) except for LALCAFÉ INTENSO (25-37°C), during 20 minutes.
- After 20 minutes: the rehydrated yeasts must be added in the tank with a good dispersion and distribution. The moment and the timing of yeasts addition depends on the quantity of pulped coffee into the tank.
- For best results, LALCAFÉ™ yeasts should be in contact with a submerged parchment (or pulped coffee) for 12 to 36 hours (please see the technical data sheet of our different LALCAFÉ™ yeasts to check their best duration of fermentation).



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LALCAFÉ™ YEAST REHYDRATION & INOCULATION PROTOCOL

DOSAGE

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

(use 1,5 g/kg if rehydration water is not potable)

PREPARATION



• **step 1:** calculate your amount of LALCAFÉ™ yeast: for 1 kg of pulped coffee (2 kg of cherries), you need 1 g of LALCAFÉ™ yeast.

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).

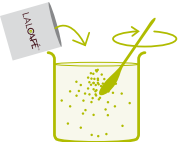
• **step 3:** Fill a clean bucket with a ambient drinking water (15-37°C) except for LALCAFÉ INTENSO (25-37°C).

For example:

for 1000 kg of cherries (that means 500 kg of pulped coffee), you need 500 g of LALCAFÉ™ yeast and to prepare 5 liters of ambient water (15-37°C).

Use a clean container (free of any chemical or organic matter: fats, smell, soap...) for the rehydration step.

YEAST REHYDRATION



• **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.



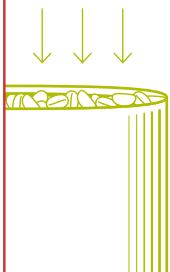
Note that foaming is not indicative of viability, or fermentative activity of the yeast.



Note that before adding the yeast suspension into the coffee tank (bin), check if the difference of temperature between the suspension and the liquid in the fermentation tank (bin) is no more than 18°F (10°C).

If the difference is higher 10°C, add a part of liquid of fermentation into the yeast suspension and wait 15 minutes before adding to the tank (bin).

YEAST INOCULATION



• **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.

The rehydrated yeasts must be added gradually during the filling of the pulped coffee into the tank to guaranty its good dispersion and distribution in the tank. 2 protocols of yeast addition according to the quantity of the pulped coffee :

Up to 1000 kg (2 tons of cherries)

Put coffee in the tank then add the yeast at once then stir. Bin must be free of any chemicals or others compounds that who could give damage the coffee.

From 1000 to 5000 kg (from 2 to 10 tons of cherries)

Add 1/2 of the LALCAFÉ™ yeast when the tank is 1/2 filled and the rest of the yeast when the tank is filled.

At the end of yeast addition the coffee beans should be fully submerged in water.

Optimal fermentation temperature is 68-75°F (20-24°C).

Optimal fermentation duration is between 12 to 36 hours depending on the LALCAFÉ™ yeast used.



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