




LALCAFÉ INTENSO™

by LALLEMAND

APPLICATION

Fermentation occurs in all coffee processing methods. LALCAFÉ INTENSO™ can be applied to whole fruit or depulped coffee, in either submerged or «dry» protocols. LALCAFÉ INTENSO™ yeast's specific metabolism facilitates rapid demucilagination and the release of varietal specific aromatic compounds. After years of studies run with different technical and research centers investigating coffee production and with results coming from trials performed in different wet mills around the world (in the Americas as well as Africa and Asia), LALCAFÉ INTENSO™ yeast (*Saccharomyces Cerevisiae*) has been characterized and selected for its ability to enhance coffee's fruit character by releasing stone fruit, citrus, and floral notes as well as its ability to enhance mouthfeel in the final cup. The efficient demucilagination contributes to a more complex and higher quality sensory experience.

Due to its high capacity for implantation in coffee fermentations, LALCAFÉ INTENSO™ protects the coffee from developing negative aromas that can arise from some spontaneous fermentations. Its specific metabolism expresses the coffee's aromatic potential.

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



BENEFITS

When properly utilized, LALCAFÉ INTENSO™ yields very positive benefits compared to standard processing with native microflora. Specifically with:



Higher expression of varietal driven flavors, fruity character, overall quality, and a decrease of perceived bitterness and astringency even with shorter macerations (minimum 18hrs)



Consistent improvement in cup quality and evaluation scores.



optimum duration of maceration



Improved control of the microbial aspect of processing which reduces the risk of spoilage organisms, mitigating their ability to cause defects (sweaty, vinegar, or earthy notes)



Faster and more regular demucilagination (at least a 30% 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.

LALCAFÉ™ YEAST REHYDRATION & INOCULATION PROTOCOL

DOSAGE

1g of dry LALCAFÉ™ yeast for each kilogram of coffee in both pulped and whole fruit protocols.

Yeast preparation, rehydration & inoculation



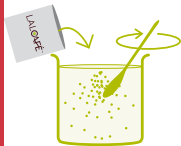
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. Dosage matrix available at www.lalcafeyeast.com.

warm water
77-99°F
25-37°C

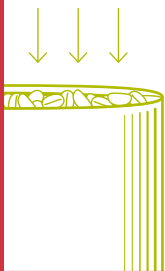


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **Step 3:** Fill a clean bucket with ambient drinking water (25-37°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 coffee.



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

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RECOMMENDED DURATION OF MACERATION WITH LALCAFÉ INTENSO™ INOCULATION

The duration of maceration after inoculation with LALCAFÉ INTENSO™ should be **18hrs at minimum and up to 48hrs** with an optimum temperature range **between 20°C and 24°C (68°F and 75°F)** to see a positive impact on cup quality without risk of the production of «over-fermented» notes.

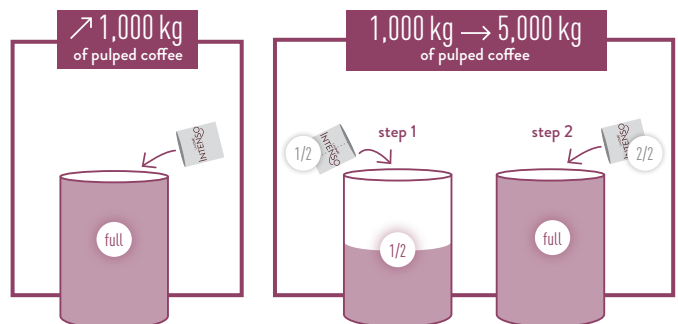
OPTIMAL CONDITIONS FOR SENSORY

- For submerged protocols, coffee should be fully submerged with as little water as possible. No more than 1cm above the mass of coffee.
- Maximize the amount of pulp/honey in the ferment, as the coffee fruit is the source of flavor precursors 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).

December 2019 – 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.