APPLICATION

Fermentation occurs in all coffee processing methods. During fermentation, two of the many phenomena that occur are demucilagination (the breakdown of mucilage and pectin) and the expression of sensory characteristics of the coffee. In most processing methods, this is primarily achieved through various yeast's biological processes. LALCAFÉ CIMA™ can be applied to whole fruit or depulped coffee, in either submerged or «dry» protocols.

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 CIMA™ yeast (*Saccharomyces Cerevisiae*) has been characterized and selected for its capabilities to increase processing efficiency, enhance cup quality, and improve consistency.

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

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

BENEFITS

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

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).

Cleaner, more consistent coffee between lots, while enhancing the original sensory characteristics of the coffee.

optimum duration of maceration

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.

Enhanced expression of fresh fruit character and overall improvement of quality in the green coffee, even with a short maceration (minimum of 18hrs).

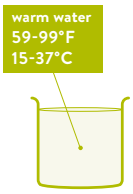
LALCAFÉ™ YEAST REHYDRATION & INOCULATION PROTOCOL

DOSAGE

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

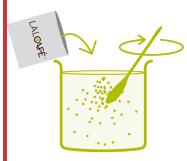
Yeast preparation, rehydration & inoculation

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

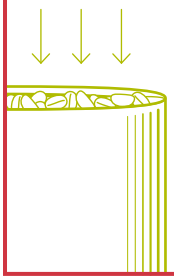


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **Step 3:** Fill a clean bucket with ambient drinking water (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 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 CIMA™

The duration of maceration after inoculation with LALCAFÉ CIMA™ should be **24hrs 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.

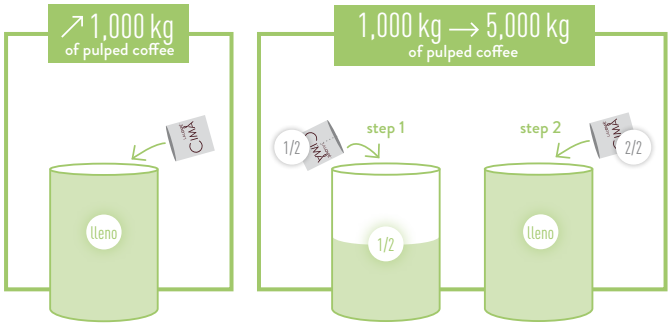
OPTIMAL CONDITIONS FOR SENSORY

- 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™ 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).

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.