

# LALCAFÉ ORO™

by LALLEMAND

## APPLICATION

After years of research and 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 ORO™ yeast (*Saccharomyces Cerevisiae*) has been characterized and selected for its capabilities to optimize processing efficiency, enhance cup quality, and dramatically improve consistency.

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 achieved through biological processes. LALCAFÉ ORO™ can be applied to whole fruit or depulped coffee, in either submerged or «dry» protocols.

During fermentation, LALCAFÉ ORO™ offers control in a protective role as it out competes the indigenous flora and potential spoilage organisms for the available food thus ensuring consistency and quality through the fermenting coffee mass. LALCAFÉ ORO™ has been screened and characterized over a four-year period of research and trials. The results of the trials performed on Arabica and Robusta in different mills around the world (in Central America and South America as well as Africa and Asia) confirm that **LALCAFÉ ORO™ is very well suited to controlling the fermentation process and as a result it can increase cup score and consistency.**

**Its robustness, even at low temperature, ensures its good implantation in both cool and warm climates.**

LALCAFÉ ORO™ has been validated by  CIRAD



## BENEFITS

The specific metabolism of LALCAFÉ ORO™ confers positive benefits. When properly used, and compared to the classical process used by the mills with native microflora, LALCAFÉ ORO™ helps :



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 cup quality, more consistency of the scores within the given lots, respecting the original sensory characteristics of coffee.



36h  
cup quality



optimum duration  
of maceration



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



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



Improvement of the perception of body and mouthfeel of the green coffee in conditions of a long maceration (minimum 36 hours) and temperature above 16°C during the maceration.



# 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



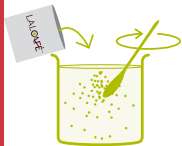
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. Dosage matrix available at [www.lalcafeyeast.com](http://www.lalcafeyeast.com).

warm water  
59-99°F  
15-37°C

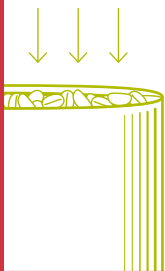


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **Step 3:** Fill a clean bucket with 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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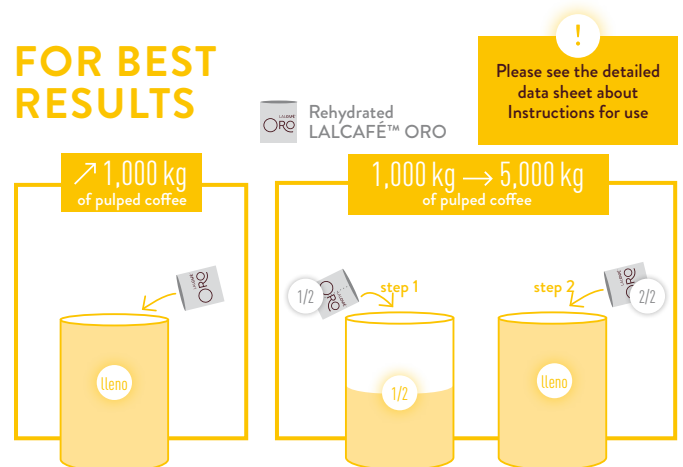
## RECOMMENDED DURATION OF MACERATION WITH LALCAFÉ ORO™

The duration of maceration after inoculation with LALCAFÉ ORO™ 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



## 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.