

LALCAFÉ BRIOSA™

by LALLEMAND

APPLICATION

Fermentation occurs in all coffee processing methods where mucilage is not completely removed by mechanical means. LALCAFÉ BRIOSA™ has a high pectinolytic activity. This facilitates a speedy breakdown of mucilage during fermentation. LALCAFÉ BRIOSA™ has a short lag phase that allows it to start the fermentation process speedily. This assures the early onset of fermentation allowing it to outcompete the wild microflora in the coffee thereby controlling the fermentation with a result of bio protection to your coffee. LALCAFÉ BRIOSA™ can be applied to whole fruit or depulped coffee, in either submerged or 'dry' protocols.

LALCAFÉ BRIOSA™ contributes to the balance and mouthfeel of the coffee. It was selected for its ability to respect the varietal characteristics of your coffee. LALCAFÉ BRIOSA™ yeast (*Saccharomyces cerevisiae*) has been characterized and selected for its capabilities to increase processing efficiency, enhance cup quality, and improve consistency.

Due to its high capacity for implantation in coffee fermentations, LALCAFÉ BRIOSA™ protects the coffee from developing negative aromas that can arise from some spontaneous fermentations.

Its specific metabolism expresses the coffee's aromatic potential simultaneously respecting the varietal characteristics of your coffee.

LALCAFÉ BRIOSA™ operates optimally between 18°C and 25°C.



balance
mouthfeel



BENEFITS

When properly utilized, LALCAFÉ BRIOSA™ 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 (biocontrol), 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.



Faster with a short lag phase and more regular demucilagination (time reduction of at least 30% reduction in time).



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.



Full varietal aromatic expression and overall improvement of quality in the green coffee, 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



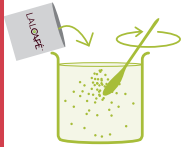
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. Dosage matrix available at www.lalcafeyeast.com.

warm water
59-99°F
15-37°C

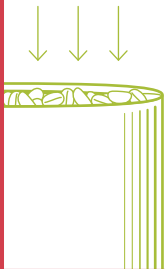


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **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 BRIOSA™

The duration of maceration after inoculation with LALCAFÉ BRIOSA™ should be **18hrs at minimum and up to 72hrs** with an optimum temperature range **between 18°C and 25°C (64.4°F and 77°F)** to see a positive impact on cup quality without risk of the production of «over-fermented» notes.

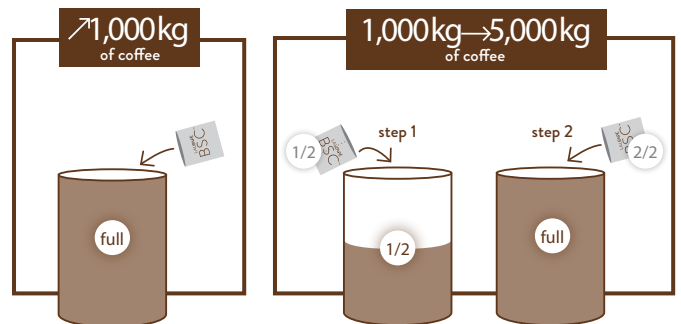
OPTIMAL CONDITIONS

- 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 BRIOSA™

! 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).