



SELECTED COFFEE YEASTS

LALCAFÉ™

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We were present at WOC, Athens.

Whether you had the time to come by our stand, we were there with our Lalcafé range. Thank you for all the interesting connections and conversations we had. If you missed us, it is still time to reach out via our contact form on our website.



Impact of Lalcafé Selected Yeast on Robusta

Since 2014, Lalcafé has worked on Robusta to understand the impact of yeast inoculation. We identified there was a need to improve the quality of the coffee through fermentation control. In controlling the fermentation, a direct benefit of yeast inoculation was the impact on flavour. We therefore have invested in researching and selecting yeasts that have a positive impact on this coffee variety.

Trials in Vietnam

Our initial trials were in Vietnam, we have since extended our experiments on Robusta to different regions of the world : Uganda, Guatemala, India and Ecuador to validate our protocol and assess the impact that the yeast can have. The research in Vietnam started in 2016, this was before we commercialized the Lalcafé yeast range and we investigated for the best suited yeast to Robusta. L1 and L2 were at the time the point of focus with 2 different times of fermentation on pulped submerged process. The results concluded as followed :

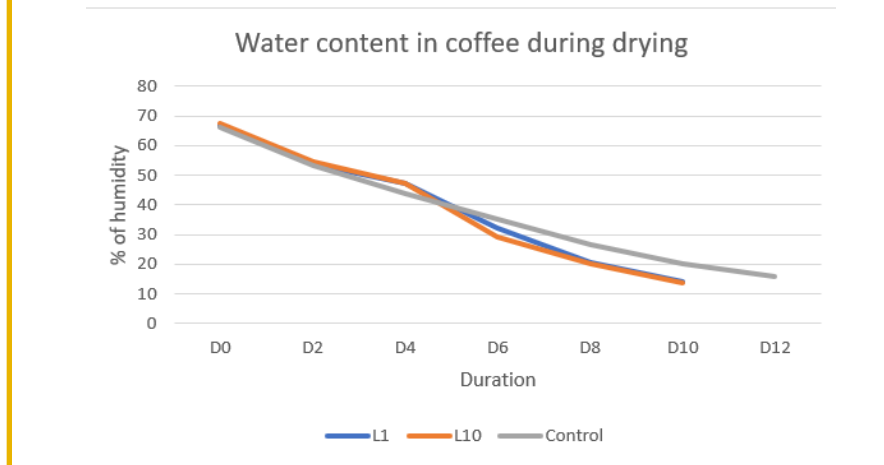
| Treatment | Demucilagination 10h | Demucilagination 24h | Cup impact | Total |
|-----------|----------------------|----------------------|---------------------------|-------|
| L1 | 45% | 85% | Sweet and fruity | 54,3 |
| L2 | 52,5% | 83% | Fine flavours | 54,6 |
| Control | 27% | 47,3% | Less balanced, less clean | 51,5 |

The first round of trials had shown a great impact and a better balance in the profile, reducing overall the bitterness and bringing some fruitiness rarely found in Robusta.

In 2020, we also turned to Natural whole fruit process as it is the most common way to process Robusta in Vietnam. We experienced new yeasts and different drying processing way. Here below is a table showing cupping results of drying under shaded patio.

| Treatment | Fragrance/aroma | Flavor | Aftertaste | Acidity | Sweetness | Body | Balance | Total |
|-----------|-----------------|--------|------------|---------|-----------|------|---------|-------|
| L1 | 8.00 | 8.25 | 7.75 | 6.25 | 6.63 | 7.50 | 8.00 | 80.38 |
| L10 | 8.00 | 8.00 | 8.50 | 6.63 | 6.63 | 7.75 | 8.00 | 81.50 |
| Control | 7.00 | 7.38 | 7.38 | 6.00 | 5.88 | 7.13 | 7.13 | 75.00 |

We can see that both yeasts are enhancing the flavours and fragrance. Overall, the cupping score shows that inoculation brings regular Robusta to fine Robusta.



Also, another positive aspect for some producing countries is the reduction in duration to reach the required level of humidity in coffee. We can see that using yeast can decrease up to 2 days the total duration of drying. The control had to be left longer to reach 12% of humidity. After 10 days of drying, while L1 and L10 inoculated coffees were ready to be stored, the control was still at 20% of humidity.

Many other results could be shown but the best remains for you to try it on your own batch of Robusta and assess by yourself which cup improvement it would bring.

Do not hesitate to contact Camille Duez (cduez@lallemand.com) to receive some advice and guidance on how best adapting the Lalcafé yeast inoculation to your usual protocol.

Lalcafé is interviewing Lucas Venturim.



Fazenda Venturim is situated in Brazil, in the Espírito Santo region. They have been producing coffee since 1882.

You have been producing some Lalcafé inoculated coffees, why have you choosing to start with the yeasts?

The market for specialty Robusta is still shy... For decades, the focus was different, now we are starting to talk about quality and fine Robusta.

Can you imagine how it was 15 years ago?

In 2016, we were already producing fine Robusta, washed and natural, but we wanted to reach different profiles, to improve our portfolio. Then we started to do some experimentation with fermentation in many different ways including inoculation.

In 2017 we have tested Lalcafé yeasts and found great and consistent results, that was exactly what we were looking for. And since 2018 we have implemented it in our regular processing way for different batches.

Do you have a preferred strain? Why?

So far, I prefer using Cima, it has shown a very fruity and clean profile on our coffees.

What process do you perform ?

We do mostly honey and natural, usually in dry fermentation. We usually ferment between 48h to 72h in tank.

How did it change the flavour profile of you coffee ?

It has added many fruity notes and also has increased the acidity, without losing our coffee identity, which is more on the chocolate, sweetness and heavy body type.



If you are interested in getting in touch with our technical sales support, Luis in Brazil to get some information or buy our products, you can reach him by email at lfsantos@lallemand.com. And if you are interested in buying some fermented coffees, you can contact Lucas directly lventurim@fazendaventurim.com.br and check his website <https://fazendaventurim.com.br>



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