

# LALCAFÉ BACTI-FRESH™

by LALLEMAND

## 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 and bacterial biological processes. Lactic Acid Bacteria are commonly found in the environment including coffee origins. The bacteria can have either positive or negative impact on the quality of the coffee. It is therefore important to select the Lactic Acid bacteria (LAB) strain that contributes positively to the coffee while minimizing the risks. LAB have been shown to contribute to pulp acidification, the control of fermentation and the reproducibility of results giving us consistent coffee quality.

LALCAFÉ BACTI-FRESH™ can be applied to whole fruit or depulped coffee, in either submerged or «dry» protocols. The LAB makes use of the energy source (mucilage) that they utilize through their metabolic processes converting these compounds into compounds that contribute to the optimization of flavour in coffee. It is a freeze-dried starter culture. LALCAFÉ BACTI-FRESH™. LALCAFÉ BACTI-FRESH™ works in synergy with LALCAFÉ INTENSO™ and LALCAFÉ ORO™. The bacteria has an acidifying impact on the coffee hence pH levels are likely to get lower than usual when this product is used.

## INSTRUCTIONS

Add 1g of bacteria per 1 kg of pulped coffee.

Rehydrate 1 packet of freeze-dried bacteria in 20 times its weight of clean chlorine free water at 20 °C for a maximum of 15 minutes and add the bacteria suspension to the tank of coffee during filling to facilitate mixing.

## STORAGE AND SHELF LIFE

- Store in a dry and cool place.
- Shelf life: 18 months at 4°C or 36 months at -18°C in original sealed packaging.
- Use once opened.