

LALCAFÉ BSC™

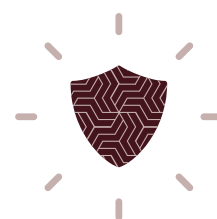
by LALLEMAND

APPLICATION

Coffee fermentation can be done using different processing technics depending on the style being sought after. Cherries can be processed whole or depulped, submerged or dry. In all cases it is important to control the fermentation. The wet process consists of submerging all the pulped coffee beans into clean water during a certain time. During this period of maceration (when the coffee beans are under water), two phenomena happen, depending on the duration of the maceration. The first one is demucilagination and the second is the expression of the sensory characteristics/attributes of the coffee beans. Both steps are commonly called fermentation.

During whole fruit processing, the yeast offers a protective role as it outcompetes the indigenous flora for the food available through the wound of the cherry. Fermentation also takes place hence controlling the process is paramount for green beans with a clean profile. This is a biological process mainly due to yeast action **LALCAFÉ BSC™** yeast (*Saccharomyces cerevisiae*). **LALCAFÉ BSC™** 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 confirm that **LALCAFÉ BSC™ is really a robust strain and very well suited to better control the fermentation process.**

Its specific metabolism and its high capacity of implantation even at cold temperatures (Minimum 15°C inside the coffee tank) allows for a clean fermentation without flavor enhancement.



clean
fermentation



BENEFITS

The specific metabolism of LALCAFÉ BSC™ confers positive benefits.

When properly used, and compared to the classical process used by the mills with native microflora, LALCAFÉ BSC™ helps for:



Control of the fermentation process against the risk of growth of spoilage micro-organisms which can generate undesirable defects (animal notes, stinky flavors).



IN DEPULPED WET OR DRY PROCESS

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



IN DEPULPED WET OR DRY PROCESS

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.



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



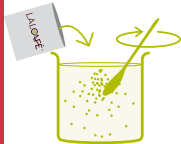
• **Step 1:** Calculate the amount of LALCAFÉ™ yeast needed for your lot. Dosage matrix available at www.lalcafeyeast.com.

warm water
59-99°F
15-37°C

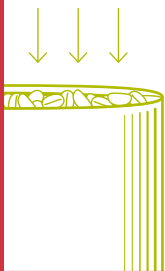


• **Step 2:** Calculate your volume of potable water for LALCAFÉ™ yeast rehydration. The volume of water is 10 times the weight of LALCAFÉ™ yeast (for 1 kg of yeast, you need to prepare 10 liters of potable water).

• **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.

Distributed by

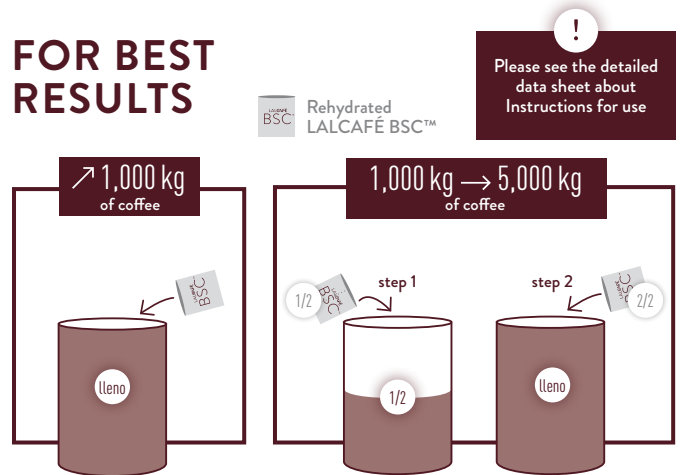
RECOMMENDED DURATION OF MACERATION WITH LALCAFÉ BSC™

The duration of maceration of submerged coffee bean into water after LALCAFÉ BSC™ inoculation must be **at minimum 18 hours (up to 48 hours)** with optimum temperature **between 20°C and 24°C** to see a positive impact on the cup quality without any risk of over-fermented notes production.

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 flavor precursor used by the yeast.

FOR BEST RESULTS



PACKAGING AND STORAGE CONDITIONS

- Available in 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.