



SELECTED COFFEE YEASTS

LALCAFÉ™

Express the varietal

LALCAFÉ™ YEASTS FOR WET COFFEE PROCESS

APPLICATION

Wet processed coffees yield a clean and consistent cup profile. LALCAFÉ™ yeast strains optimize and enhance the inherent advantages of wet processing methods without the risks. In the wet process, demucilagination is accomplished through microbial activity. Traditionally, unknown microbes yielded inconsistent results with greater potential for defect.

Adding a selected LALCAFÉ™ yeast strain to the tank immediately after de-pulping ensures an efficient and consistent demucilagination. LALCAFÉ™ yeast also create desirable flavors that will be absorbed by the coffee and ultimately expressed in the cup when kept in contact through extended maceration.

The benefits of LALCAFÉ™ yeasts have been validated across different continents, microclimates, cultivars and processing scenarios. LALCAFÉ™ yeasts have been selected from nature for their ability to crowd out existing spoilage organisms, execute demucilagination, and reveal desirable flavors during maceration. Using LALCAFÉ™ protects your coffee from defects.

LALCAFÉ YEASTS

CIMA

LALCAFÉ CIMA™ enhances brightness and citrus notes in the cup. LALCAFÉ CIMA™ will also enhance the mid-palate mouthfeel of the coffee.

INTENSO

LALCAFÉ INTENSO™ can enhance mouthfeel, floral aromas, and tropical fruit notes. It is most notable for the development of overall complexity in the cup.

ORO

LALCAFÉ ORO™ provides easy implementation across a broad range of climates and cultivars. LALCAFÉ ORO™ is often preferred when processing time and efficiency is a priority.

BENEFITS

Using LALCAFÉ™ yeast provides many positive benefits compared to the classical process used by the mills with native microflora. LALCAFÉ™ yeast helps with:



Higher expression of the natural aromatics and flavor of the varietal.



Consistent increase in cup quality (when minimum maceration time is applied) and therefore an increase in commercial value.



A more complete and thorough removal of mucilage, allowing for significant decrease in water usage for the washing process.



Greater consistency within the tank and between tanks, thus greater uniformity in the cup.



Protection from defects caused by spoilage organisms.



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