

PRESS RELEASE – for immediate release

Fermentis launches SafCoffee™ range of dedicated fermentation solutions.

The SafCoffee™ range of Active Dry Yeasts offers coffee producers four dedicated solutions for better quality, control and creativity.

Over the past decade, fermentation has become a particular area of focus for specialty coffee producers. The Fermentis SafCoffee™ range was created for producers seeking to enhance the quality and value of their coffee beans. Fermenting coffee cherries using selected yeasts can produce premium distinctive and complex flavor profiles with consistency across batches. The controlled fermentation process with selected active dry yeasts also helps to reduce the risk of negative flavors caused by unwanted microorganisms, resulting in superior-quality coffee.

SafCoffee™ Cool Blue is well adapted to difficult cold fermentation conditions and can therefore be used for high-altitude production plants, where fermentation temperature can be below 10°C. In Fermentis trials, this yeast showed the ability to produce coffee with great sweetness, hints of vanilla and peanuts, and a long aftertaste.

SafCoffee™ Sunrise Orange was selected to enhance the fruitiness of coffee. In Fermentis trials, this yeast demonstrated the ability to provide prominent passion fruit and tropical fruit aromas, complemented by delicate citrus undertones. This resulted in a well-balanced cup with mild acidity.

SafCoffee™ Green Origins was selected to respect the full expression of coffee's varietal characteristics. In Fermentis trials, this yeast showed the ability to produce a smooth-bodied coffee, with distinct notes of caramel and chocolate.

SafCoffee™ Deep Amber is an innovative solution (consisting of a blend of active dry yeast and enzymes) developed to provide a complex cup. In Fermentis trials, this yeast showed the ability to produce a complex cup showcasing a dominant chocolate note blended with floral and fruity aromas. It also brings a spicy character and long aftertaste.

The SafCoffee™ range is suitable for the fermentation of whole coffee cherries as well as depulped coffee. Note that results may vary based on the coffee bean variety, fermentation conditions, and other process variables. Trials are recommended to determine the impact of yeast and fermentation.

Fermentis is dedicated to providing coffee producers with reliable, user-friendly tools for creating flavorful and aromatic coffee beans. It's one more way Fermentis supports the creativity and vision of people who are passionate about their products and the beverages they produce.

Fermentis creates fermentation solutions for brewers, winemakers and all producers of fermented beverages. The company is a business unit of Lesaffre Group, a global key player in yeast and all its applications for over 170 years. All fermentation products from Fermentis are developed with unsurpassed expertise under meticulous production procedures, which guarantees the highest microbiological purity and maximum fermentation activity.

Appendix 1: SafCoffee™ range packshots (500g)

