Fermentis by Lesaffre

ACTIVE DRY YEAST

SafCoffee™ Cool Blue

A VERSATILE YEAST SUITABLE FOR COFFEE FERMENTATION IN COLDER CONDITIONS

Fermentis SafCoffee™ is a specialized yeast range designed to enhance coffee quality through controlled fermentation. By ensuring consistency between batches and minimizing off-flavors, SafCoffee™ helps producers unlock the full potential of their beans, delivering superior taste, reliability, and value from farm to cup.

SafCoffee™ Cool Blue is a selected *Saccharomyces pastorianus* strain well adapted to cold fermentation conditions and can therefore be used for high-altitude production plants, where fermentation temperature can be below 10°C. This yeast also respects terroir and varietal flavor.
In trials conducted by Fermentis, **SafCoffee™ Cool Blue** showed the ability to ferment coffee fruits from 8°C to 25°C, resulting in clean flavor, increased sweetness, bright acidity, smooth body, and a long aftertaste.

Ingredients:

Yeast (*Saccharomyces pastorianus*), Emulsifier: Sorbitan monostearate (E/INS 491)

Fermentation temperature: Ranging from 8°C – 25°C

Dosage: 100g of **SafCoffee™ Cool Blue** per 100kg of whole or depulped coffee cherries (1g/kg or 0.6g/L)

Application:

SafCoffee™ Cool Blue can be used for the fermentation of both Arabica and Robusta coffee varieties. It is suitable for the fermentation of whole coffee cherries as well as depulped coffee.

For best results, ferment ripe or depulped coffee cherries. Cherry maturity ranging from 80% to 90% is critical to achieve the best sensory outcome. Avoid lots with significant proportions of unripe, overripe, or damaged fruit, and ensure the raw material is free from mold, foreign matter or other contaminants that may compromise fermentation quality.

Recommended Fermentation Times		
Processing	**8–15°C**	**15–25°C**
Natural Dry	Up to 168h	60–96h
Natural Submerged	72–144h	48–72h
Pulped Dry	72–120h	48–72h
Pulped Submerged	72–96h	24–60h

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The recommended fermentation times provided are based on our observations. However, the actual fermentation duration may vary depending on your specific processing conditions, such as temperature fluctuations during the process. Fermentation time should be carefully managed according to the desired flavor profile. Shorter durations can be applied when varietal and origin attributes are the priority, while longer durations are recommended when a more pronounced yeast-driven complexity is the target. Excessively long fermentations can damage the bean cellular structure, negatively impacting green coffee shelf life, flavor, and color.

Yeast performance plays a decisive role in the sensory quality of the final cup. However, achieving consistent results depends on a combination of factors beyond fermentation alone, including coffee variety, cherry maturity, fermentation parameters and proper drying conditions.
We strongly advise users to conduct small-scale fermentation trials before our products are used commercially in order to define the best protocol for each specific production context.

Direction of use:

Yeast must be rehydrated prior to use. To rehydrate dry yeast:

- In clean and ideally sanitized equipment, gently pour the desired quantity of yeast into 10 times its weight of potable water at 10- 25°C.
- Gently stir to complete yeast rehydration and avoid the formation of clumps.
- Leave it to rest 15-30 minutes.

For submerged fermentation:

- Pack the fermentation tank with coffee fruits, cover the fruits with as little water as possible (no more than 1 cm above the coffee mass) and incorporate the rehydrated yeast in the fermentation tank with homogenization.

For dry fermentation:

- Evenly spray the rehydrated yeast over the surface of all the coffee fruits to ensure uniform distribution throughout the batch.

Typical analysis:

- Viable yeast: > 6.0 *10^9 cfu/g
- Purity: > 99.999 %
    - Lactic acid bacteria: < 1 cfu /6.0*10^6 yeast cell
    - Total Bacteria: < 1 cfu /10^6 yeast cell
    - “Wild” Yeast: < 1 cfu /6*10^6 yeast cell
    - Pathogenic micro-organisms: in accordance with regulation

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Packaging:

Cardboard box of 1 vacuum-packed 10kg
Cardboard box of 20 vacuum-packed sachets of 500g each (Full box net weight: 10kg)
Cardboard box of 40 controlled-atmosphere packed sachets of 100g each (Full box net weight: 4kg)

Shelf-life

36 months from production date. Refer to the best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C or below and used within 7 days of opening. Do not use soft or damaged sachets.

Storage and compliance:

The product must be stored/transported in dry conditions and protected from direct heat sources (*e.g.* sunlight, …). For up to 6 months, the product can be stored/transported at ambient temperature below 25°C without affecting its performances. Temperature peaks of up to 40°C are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after the product has arrived at its final destination, Fermentis recommends storage at a controlled temperature (below 15°C).

Each Fermentis yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre Group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The information provided by Fermentis is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.

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