



SafCoffee™ Cool Blue



A VERSATILE YEAST SUITABLE FOR COFFEE FERMENTATION IN COLDER CONDITIONS

The Fermentis **SafCoffee™** range was created for coffee 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 trials conducted by Fermentis, this yeast showed the ability to produce coffee with great sweetness, hints of vanilla and peanuts, and a long aftertaste.

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.

Ingredients:

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

Fermentation temperature: Ideally at 8°C – 18°C (46.4°F – 64.4°F)

Dosage: 100g of **SafCoffee™ Cool Blue** per 100kg of whole or depulped coffee cherries (1g/kg)
(3.53 oz of **SafCoffee™ Cool Blue** per 220 lb of whole or depulped coffee cherries)

Suggestion of use:

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 fermentation temperatures below 18°C (64.4°F), we recommend a 7-day fermentation period.

Warning: 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 the use of whole cherries *versus* depulped coffee, as well as temperature fluctuations during the process.

Given the impact of yeast on the quality of the final product, we strongly advise users to carry out small scale fermentation trials before our products are used commercially in order to define the best protocol of use.



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Direction of use:

Use this yeast with prior rehydration:

- 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 (50- 77°F).
- Gently stir to complete yeast rehydration and avoid the formation of clumps.
- Leave it to rest 15-30 minutes.
- Incorporate the yeast starter in the fermentation tank with homogenization.

Typical analysis:

- Viable yeast: > 6.0 *10⁹ cfu/g
- Purity: > 99.999 %
 - Lactic acid bacteria: < 1 cfu /6.0*10⁶ yeast cell
 - Total Bacteria: < 1 cfu /10⁶ yeast cell
 - “Wild” Yeast: < 1 cfu /6*10⁶ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10kg/22.05 lb)

Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

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/39°F or lower 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/77°F without affecting its performances. Temperature peaks of up to 40°C/104°F 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/59°F).

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.

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