


# Fermentation. Redefined.

## SmartBev™ Coffee

Cultures for improved consistency and quality of coffee, batch after batch

CHR HANSEN

*Improving food & health*



The SmartBev™ Coffee range naturally increases fruitiness and acidity quality in coffee, while improving consistency and control to the production processes.



## Get more value out of your coffee through controlled fermentation

### Industry challenges

- Batch to batch quality inconsistency.
- Vinegary, earthy and boozy off flavors.
- Negative acidity and lack of fruit character.
- Unpredictable weather events affecting fermentation and processing conditions.
- Increasing consumer demand for higher quality, great tasting coffee calls for product innovation and increased premium offerings.

### Benefits of the SmartBev™ Coffee range

- SmartBev™ Boost and Harvest create aroma compounds that increases fruitiness.
- SmartBev™ Harvest produces lactic acid to enhance freshness of the product and suppress spoilage.
- Allows terroir and varietal characteristics to shine, through a protected and clean fermentation.
- Easy to use and suitable for the most common post-harvest coffee processing methods.

## SmartBev™ Coffee is a range of natural microbial cultures that mimic a successful wild ferment

SmartBev™ Boost PK-1 is a selected strain of *Non-Saccharomyces* Yeast

SmartBev™ Harvest LB-1 is a selected strain of *Lactic Acid Bacteria*

