





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 postharvest 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*



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