

## **COFFEE FERMENTATION** WHAT IS IT & HOW DOES IT INFLUENCE COFFEE TASTE?



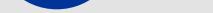
## WHAT IS FERMENTATION?

Is a natural reaction that happens in depulped coffee beans when combined with **yeasts**.





**HOW DOES IT WORK?** 



Sugars break down and **unlock exotic flavours** in coffee, similar to what happens in the wine process. Fermentation process **adds fruity notes** and provides distinct flavours to the coffee.

## LAVAZZA APPROACH

We strictly **control** fermentation **temperature** and time up to **72 hours** to guarantee the right flavour development.



Enhance aromatic complexity adding:

## SWEETNESS BODY SWEET WINEY AFTERTASTE



LAVAIL

