

**Title** Chlorogenic acids and other relevant compounds in Brazilian coffees processed by semi-dry and wet post-harvesting methods

**Author** Giselle S. Duarte, Antônio A. Pereira and Adriana Farah

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#### **Abstract**

The levels of nine chlorogenic acids, caffeine, trigonelline and sucrose were determined by HPLC-UV and HPLC-RI systems in wet and semi-dry post-harvested coffee seeds from 17 Brazilian Arabica cultivars and progenies. Coffees processed by wet method showed higher contents of chlorogenic acids ( $p = 0.02$ ) and trigonelline ( $p < 0.01$ ), and lower content of sucrose ( $p = 0.02$ ) compared to those produced by a semi-dry method. Regarding caffeine, no difference was observed between both methods. The implications of the differences observed in the chemical composition of coffee seeds treated by wet and semi-dry methods on cup quality deserve investigation.