

Title Influence of defective grains in some chemical characteristics of the raw and toasted coffee
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Abstract

An experiment was conducted to evaluate the effect of defective grains on the chemical characteristics of raw and toasted coffee. Green, burnt and black grains of coffee cv. Mundo Novo were used at 0, 5, 10, 15, 20, 25 and 30%. The three types of defects were also analysed singly (100%). Ether extract, total protein, crude fibre and total titratable acidity were analysed in the raw and toasted coffee. The results showed significant increases in ether extract and total protein for raw coffee, and a significant reduction in the contents of crude fibre for toasted coffee after the inclusion of the defective grains. Ether extract and total protein also increased with the inclusion of the defects to the coffee after toasting, which was contrary to that obtained for crude fibre which had its values reduced. The inclusion of different amounts of the green defect reduced the values of total titratable acidity of the raw coffee, whereas the burnt defect significantly increased these values. In the toasted coffee, reduced values of total titratable acidity was verified as the green and burnt grains were included to the strictly soft coffee.