

A New Method for Green Coffee Bean Processing and Some Flavour Characteristics of the Beverage

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SUMMARY

In this study are shown the physical aspect of the green coffee beans and the sensory characteristics of the beverage of samples obtained from several coffee properties in Brazil, using a new method for green coffee bean processing – the semi-dried coffee.

By this method, the selected fraction of mature cherries shows different grades of aroma, acidity, body and aspect according to the geographical and climatic conditions, system of fertilisation, cultivated variety and other cultural practices. Where these conditions are so suited for quality, even the dry method can be utilised, with very distinctive results.

Due to the natural desire among coffee farmers to increase the yield of mature cherries, it was also studied the application of microbial isolates products – designed as FQ/A 1, FQ/A 2 and FQ/T – on the coffee cherries still in the plants. Acting as a “repellent” or as a physical barrier against formation of “off-flavours”, the applications in certain concentration were not only successful but even modified some of the characteristics of the beverage.