

Studies on Roasting of Low Grade Indian Coffee Beans (Black, Brown, Bits) Using Spouted Bed Roaster

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SUMMARY

This paper gives in brief the work carried out on the process for upgrading the low grade Indian green coffee (Black, Brown, Bits) which are considered to be rejects. Black, Brown and Bits form a by-product in coffee curing works. In India there is major constraint in using these grades of raw materials for ground and instant coffee production due to non availability of advanced technological process for roasting. The present study examines the hot air roasting of these varieties for the production of roasted ground coffee as well as instant coffee.

The study reports the data on Spouted Bed Roasting of this low grade green coffee at temperatures in the range of 200 to 260°C. The product analysis of ground and instant coffee is presented. It is observed that the final product from these grades compare well with the commercial samples of superior grades. Blends of these with superior grades can also be roasted to meet the consumers needs for their specific requirements.