

Changing Chemical and Sensory Properties of Robusta Cultivar by Processing Method

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SUMMARY

Despite the importance of *C. canephora* in coffee commercialization around the world the beverage quality provided by the species is not so appreciated. It is well known, particularly from researches with *C. arabica*, that preparing method interferes in chemical composition and in cup quality of coffees. Most of these studies compares Arabica coffees processed by wet and dry method and their results suggest that changes induced by processing methods could be tried in an attempt to improve Robusta beverage quality. Therefore, the research herein reported deals with the effect of processing method on chemical and sensory properties of *C. canephora* var. Robusta. Dry, semi-dry and wet methods were investigated. Results showed that processing method affected the concentration of fructose, stachyose, galactose and also of acetic, malic and oxalic acids in green beans. Coffee processed by wet method exhibited the best beverage, which was less bitter, more aromatic, cleaner, sweeter and slightly more acid brew compared to the beverages from grains processed by dry and semi-dry methods. Grains prepared by semi-dry method provided beverage with characteristics between those promoted by wet and dry method.