

Evaluation of the Effect of Roasting on Reducing OTA Contamination in Arabica Coffee

E. A. SANTOS¹, A. S. FRANCA², E. A. VARGAS¹

¹Laboratório de Controle de Qualidade e Segurança Alimentar/LAV-MG, Ministério da Agricultura e do Abastecimento, Av. Raja Gabaglia, 245, BH, MG, Brazil, CEP 30380-090

²Núcleo de Pesquisa e Desenvolvimento em Café, DEQ/UFMG, R. Espírito Santo, 6º andar, 30160-030, Belo Horizonte, MG, Brazil. E-mail: franca@deq.ufmg.br

SUMMARY

The present study aimed at an evaluation of ochratoxin A (OTA) degradation during coffee roasting. Two roasting levels were evaluated, based on the average final temperature of the coffee bed: mild roast (190 °C) and dark roast (210 °C). OTA contamination of each coffee lot was based on average results from three sub-samples, varying from 7.5 to 20.3 µg/kg coffee. Results obtained for the roasted sub-samples showed average OTA degradations of 63% and 82% for mild and dark roasts, respectively. Data variability found in the roasted coffee data was compatible with the determinations for green coffee. The obtained results showed that roasting reduces OTA levels in coffee. However, such reduction was found to be quite heterogeneous.