Chemical and Organoleptic Characteristics of Yellow and Red Coffee Cultivars

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SUMMARY

Coffee cultivars producing yellow and red fruits selected by IAC Breeding Program descend from Bourbon. Although they were improved through several generations and may differ in some characteristics, all of them have at least half of Bourbon gene pool. Information on plant productivity, adaptability and stability in different regions and resistance to biotic stress are available, however, there is a lack of data comparing organoleptic and chemical properties. The aim of this study was to compare sensory and chemical characteristics of coffee beans from red and yellow fruit cultivars. There was no clear relationship between fruit color and beverage quality of coffees prepared by dry and wet processes and results suggested interaction among processing method and variety. Comparing grains from yellow and red fruits of the same cultivars, trigonelline content was not significantly different in 58% of treatments. Total chlorogenic acids concentration was higher in grains of yellow fruits in 42% treatments. Glucose, fructose and sucrose were higher in grains from yellow fruits in 83, 67 and 42% of treatments, respectively.