

Quality of “Espresso” Coffee: a Study Performed through Italian Coffee Shops

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SUMMARY

A study on “espresso” coffee quality was carried out through a large area of the centre and north of Italy. A total of 148 coffee bar were visited during four years (2000-2003) and the “quality in cup” was evaluated by some characteristics such as pH, total solid content, volume, powder of coffee utilised, consistency of cream, rate of extraction. Moreover samples of roasted coffee, used to obtain the brews, were analysed for colour (lightness and red index), moisture, water activity and density of beans in order to verify the homogeneity of the samples after the roasting process, coming from the same roasting company. The homogeneity of roasted samples was proved; moreover tested coffee brew samples resulted quite standardized on the basis of some most important characteristics of espresso quality, despite the known different habit to prepare the “espresso” in different areas of Italy.