

Effect of Sorting and Soaking on Coffee Robusta during Delayed Post-harvest Treatment in Côte d'Ivoire – Preliminary Results

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SUMMARY

The coffee trade on the international market requires, in addition to the criteria such as water content, new norms of qualities such as the mycotoxin level, in particular the ochratoxine A (OTA) that presents a risk for the human and animal health. Its high level consumption can have serious consequences on vital organs as the kidneys and the liver. OTA is a chemical substance from obtained from some moulds metabolism such as *Aspergillus ochraceus*. Regularly consumed at a weak level (chronic poisoning), ochratoxine A can be source of cancer. Tolerated level in coffee have been fixed to a maximum of 10 µg/kg of green coffee and 4 µg/kg of roasted coffee. Delayed treatment of coffee cherries after harvest is a current practice in Cote d'Ivoire. Coffee cherries are kept in jute bags or in heap several days before drying. This practice constitutes an important source of OTA contamination. In order to reduce the level of contamination, research works have been carried out in the objective to study the delayed treatment impact on OTA contamination. Interactions between different factors of post harvest treatment have been studied. Results showed that either the applied treatment, OTA level in green coffee remains superior to the tolerated levels. However coffee sorted by floating and kept by immersion, would reduce the OTA contamination in green coffee.

Key words: coffee, OTA, moulds, *Aspergillus ochraceus*, Cote d'Ivoire