

Studies on Mycoflora Association during Harvesting and on Farm Processing of Robusta Coffee in India

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SUMMARY

In recent years mycotoxin contamination in coffee particularly that of Ochratoxin-A (OTA) is drawing attention of consumers in the importing countries, as it is reported to be possible health hazard. India is one of the few coffee producing countries, that are involved in active research on mycotoxin in coffee ever since first report on OTA appeared in the Europe. Experiments were carried out at the Central Coffee Research Institute to study the associations of mycoflora in soil, air from drying yard and on-farm processing of coffee at estate level. In general, mould population was high on fresh fruits and their population reduced with reduction in moisture content. Yeast and *Fusarium* sp dominated on the surface of the fruits, mesocarp, fresh beans, which decreased during the drying process in both parchment and cherry preparations. *Cladosporium* sp was found in all stages of processing of cherry coffee. The OTA producing mould like *Aspergillus ochraceus* was absent in ripe & over-ripe fruits, parchment and pulper remnants, but its presence was observed in bulk cherry, gleanings, floats, soil and air sample from drying yard. The parchment and cherry prepared from normal fruits had better cup quality compared to those of defective samples like gleanings and floats.