

Influence of Coffee Processing and Defects on the Incidence and Occurrence of Ochratoxin A

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SUMMARY

762 coffee samples (1 kg) – most of dried processed arabica coffee from several stages of pre and post harvest – were collected from different regions of Brazil according to a sample history questionnaire. Among them 60 samples (16 kg) were classified and sorted by defects, according to Brazilian Classification, in 13-17 types of defects: black, sour, insect damage beans, malformed, shell, immature, bean with fox silver skin, pulp nipped bean, broken, parchment, sticks, among others. All 762 samples and fractions of defects (446 subsamples) in the coffee samples were analysed for OTA and the influence and impact of coffee processing and the presence of defects in the OTA contamination were determined.