

B-107: Qualitative and quantitative losses of coffee bean seeds during processing and storage

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Qualitative and quantitative losses occur during various stages of coffee processing. This study was undertaken to assess such losses in roasted ground coffee and roasted coffee beans. A significant weight loss occurs during the roasting process. In 36 samples of coffee beans analysed, revealed a weight loss of over 20% due to well roasting. Two types of coffee samples namely roasted ground coffee and roasted coffee beans were used in order to evaluate quality deterioration. Five samples of each type were kept for 15 days exposed to the atmosphere. Properly sealed samples of each type were used as the controls. Sensory evaluation was carried out at 3day intervals with five members sensory panel. Results analysed statistically showed coffee bean powder more susceptible to quality deterioration than roasted coffee beans. The coffee bean could be kept for 9 days while ground coffee went stale after 6 days.