An investigation of the “clean cup” flavor parameter in coffee by comparison of different roasting profiles

Kreuzfeldt Degn, Tina; Münchow, Morten; Yang, Ni; Giacalone, Davide

Publication date:
2016

Document version
Final published version

Citation for published version (APA):

Terms of use
This work is brought to you by the University of Southern Denmark through the SDU Research Portal. Unless otherwise specified it has been shared according to the terms for self-archiving. If no other license is stated, these terms apply:

- You may download this work for personal use only.
- You may not further distribute the material or use it for any profit-making activity or commercial gain.
- You may freely distribute the URL identifying this open access version.

If you believe that this document breaches copyright please contact us providing details and we will investigate your claim. Please direct all enquiries to puresupport@bib.sdu.dk
AN INVESTIGATION OF THE “CLEAN CUP” FLAVOR PARAMETER IN COFFEE BY COMPARISON OF DIFFERENT ROASTING PROFILES

Tina Kreuzfeldt Degn1, Morten Münchow1,2,3, Ni Yang4, Davide Giacalone5,*

1University of Copenhagen; 2CoffeeMind Aps; 3The Speciality Coffee Association of Europe; 4University of Nottingham; 5University of Southern Denmark

* Presenting author: dg@iti.sdu.dk

Background
The demand for high quality and specialty coffee is increasing worldwide. In order to meet these demands, a more uniform and standardized quality assessment of coffee is needed. Within this context, the aim of this study was to make a sensorial and chemical characterization of the term “clean cup” as a flavour descriptor for roasted coffee. “Clean cup” is an abstract term used in the coffee branch to define quality. Though associated with absence of defects and rated positively by coffee experts, the term is poorly defined and a better understanding of its sensory basis is needed.

Method
To investigate the potential of meaning of the “clean cup” concept, this study compared a reference coffee to a series of coffee with typical roasting defects. The green bean was a single-origin washed Kenyan Arabica from the wet mill Ndaroini from crop year 2012/2013. Six roasting profiles were considered: one normal roast and five defects labeled “dark”, “light”, “scorched”, “baked” and “underdeveloped” (Figure 1). The coffee samples obtained from these beans were evaluated by means of 1) aroma analysis by Gas Chromatography-Mass Spectrometry (GC-MS), 2) descriptive sensory analysis (DA) by trained assessors, and 3) hedonic and sensory evaluation by consumers using a Check-All-That-Apply (CATA) questionnaire.

Results and discussion
Multivariate analyses on, respectively, the aroma (not shown), DA (Figure 2), and consumer data (Figure 3), all produced similar sample spaces, showing a clear opposition of the light roast to the dark and scorched roasts along the first dimension (>70% variance in all models). The normal roast was mostly differentiated in the second dimension. The sensory data showed the normal roast to be highest in the DA attributes “complexity” and “acidity”, and the CATA attributes “Harmonic”, “Pleasant”, and “Balanced”. As expected, the normal roast received the highest mean liking ratings in the consumer test and was significantly preferred to all other samples but one (Figure 4). Taken overall, the results confirm the expectation that the “clean cup” parameter is related to absence of roasting defects.