

## **C**OFFEE

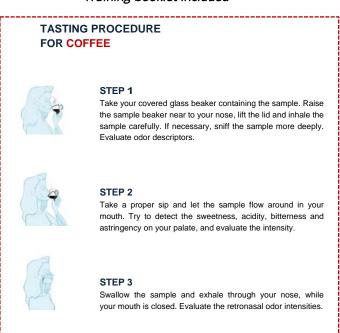
### **TYPICAL FLAVOURS**

#### **IN COFFEE**

More than 950 compounds have been identified after roasting in different types of coffee, depending on their origin, degree of roasting and methods used. Although less than 20 of them have been found to be relevant to coffee aroma. The variety of coffee beans and the roasting degree affect the volatile composition of coffee flavours.



#### Training booklet included



# THE COFFEE SENSORY KITS INCLUDE THE 20 MOST COMMON COMPOUNDS USUALLY PRESENT IN COFFEE.

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