

## 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*



### TASTING PROCEDURE FOR COFFEE



#### STEP 1

Take your covered glass beaker containing the sample. Raise the sample beaker near to your nose, lift the lid and inhale the sample carefully. If necessary, sniff the sample more deeply. Evaluate odor descriptors.



#### STEP 2

Take a proper sip and let the sample flow around in your mouth. Try to detect the sweetness, acidity, bitterness and astringency on your palate, and evaluate the intensity.



#### STEP 3

Swallow the sample and exhale through your nose, while your mouth is closed. Evaluate the retronasal odor intensities.

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

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