

Brazil Coffee Growing Regions and Quality of Natural, Pulped Natural and Washed Coffees

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Summary

Brazil is the world's largest coffee grower and second largest coffee consumer (over 25% of world production and 12.5% of world consumption). Its production in 2000 year was 31.1 million bags of 60 kg (80% Arabica and 20% Robusta). Brazil is the unique country in its ability to offer natural, pulped natural or washed coffees.

There are five Arabica coffee producing states, mostly natural processed coffee which is dried with the pulp intact in order to acquire natural sweetness. In addition, the newer natural pulped method allows the sugar of the mucilage to impart flavor and body. Washed coffees are produced in smaller quantities.

By growing many varieties at different altitudes and climates and by using three different processing methods Brazil's presents the world with a coffee for every palate.

To study the quality of this diverse coffee the present investigation were conducted to generate coffee flavour descriptions and to notice those attributes that make some coffees extremely distinctive or similar to others resulting in a mapping showing a good separation of the Brazilian regions studied.

Quantitative descriptive flavour profiling of the samples were carried out following the ICO coffee sensory evaluation method. Panel members entered scores directly into a computerized sensory data collector system Compusense with statistical software for immediate analysis.

The chemical composition of the green and roasted coffee beans was determined as complementary information.

For the sensory evaluation of the 80 coffees samples seven trained panelists profiled in a replicate blind test and showed consistency.

The Natural coffees present strong body and aroma, mildly acidity and sweet flavor. The Natural pulped coffees present good body and aroma, low acidity and some sweetness. The washed coffees present high acidity, weak body and aroma. The mostly of natural coffees from state of São Paulo exhibit strong body and aroma, natural sweetness and lower acidity, from South Minas natural

coffees exhibit a characteristic sweet flavor, heavy in body with mild acidity and from Natural Cerrado, coffee have a fine cup, strong body and excellent aroma and sweetness. The state of Bahia natural coffees have strong body and pronounced sweetness. Paraná quality coffee creates the typical flavor of Paraná natural.

The state of Espírito. Santo offer a wide variety of tastes: from the finest pulped naturals and naturals which exhibit a specialty quality soft cup to the Rioy coffees.

It is possible to cluster coffee samples related to chemical constituents and sensory attributes. Vector plots of sensory, chemicals and mineral content variables can explain in a simplified way the differences between all of the samples analysed, and confirmed the unique characteristics of each producing coffee area.

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