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TRADE JOURNAL

AUGUST 2014
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From Crop to Cup: Coffee Consumption in Colombia



- RTD Tea Steps Up to Premium
- Origin Highlight: Japan
- Decaf: Underserved & Underappreciated
- Special Report: Robusta Part II

For more information on both conventions, visit: www.indonesia-teaboard.org and www.fao.org/economic/est/est-commodities/tea.—BF

Coffee Chemistry Course Draws International Attendees

Coffee Chemistry, Alhambra, Calif., held its sixth Coffee Science Certificate granting course July 23-24th in New York City. Twelve participants traveled from Korea, Mexico, Guatemala, California and various US states to complete the seminar.

During the course, participants sampled coffees that illustrated the science, such as acid development, being explained, “but it’s a lot more theoretical [than the Q],” said Joseph Rivera, Coffee Chemistry’s founder who also designs and instructs the course. “It’s 70 percent theoretical, 30 percent hands on.” Almost an inversion of the theory/practice ratio of Coffee Quality Institute’s Q-Grader course, which many attendees have already taken, the Coffee Science Certificate course provides producers with a solid scientific foundation.

“There’s a gap between the science and the actual practice,” said Rivera. Participants



Participants attend coffee science course in NYC.

pre-register and describe their background, their role as well as submit any questions they have so Rivera can try to address all questions during the course.

Stanley Sorbianto works as an importer with Ally Coffee in Glendale, Calif. and with his family’s exporting facilities in Central Java, Indonesia. “There we process both Arabica and Robusta. We have washed and polished, polished, and natural processes, so we can apply information from this course to how we do quality control. Buyers on the specialty side really pay attention to and nurture their products, so having this kind of knowledge base is imperative,” he said.

Processing coffee at origin is one of the greatest variables in final coffee quality, and

producer Javier Cabrera of Finca Chaquaya Guatemala plans to apply information from the course “specifically to processing at the *beneficio* wet mill and in storage of coffee in parchment. In terms of chemical reactions, we need to have the right kind of sugars developing in our coffees and now we can work on managing that development more conscientiously.”

Coffee Chemistry offers three levels of the Coffee Science Certificate, starting with the basics of sensory analysis as related to quality moving to nuanced understandings of technical issues of quality preparation and preservation during the final stages of the supply chain. Rivera plans to expand the current two-day seminar to a full academic course in conjunction with the University of California Davis’s new Coffee School. “I’ve seen a lot of traffic from them. They have a good wine school and a good beer school, so the hope is to make this course a more formal experience; more like a full university course in ‘coffeeology.’”

The next Coffee Science Certificate seminar will be held in London September 10-11th. Visit coffeechemistry.com to register.—RV

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