

**Title** Sensory evaluation of peeled coffee cherry with different residual mucilage contents on some attributes of the drink

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### **Abstract**

This work was based, partly, in the increasing demand for coffees of higher quality, like the peeled coffee cherry that has consolidated as a typical Brazilian product, in addition to being less contaminating than washed coffee. Because it is a relatively new product, information is scarce. As far as the problems associated to the quality of coffee, the phases of harvest and drying have been identified as the most important ones; and to increase competitiveness, the necessity to improve the mechanical drying is considered as a high-priority. Based on these considerations, the present work has as main objective the evaluation of the effects of different contents of residual mucilage of peeled coffee cherry on the different attributes of the drink. A panel for sensory evaluation of the resulting drinks, from coffees with different residual mucilage content, was selected and trained. The best sensorial concept corresponded to the lower residual mucilage content range, and for this range, through studies of kinetic drying associated to different drying temperatures and tempering time, a predictive model for the determination of the required drying time was obtained in order to reach a final moisture of 12%, this analyzed through the response surface method.