



Coffee Glossary

A

Term

Definition

Absorption

The assimilation of one substance to another in which the identity of the substance taken in is transformed or lost.

Acerbic

Acerbic refers to an unpleasant sourness in the coffee. It can refer to a problem with fermentation, the presence of defect “sours” in the green coffee. It can also be a brewing problem, or more specifically, the bitter sourness of coffee held to long at temperature.

Acetic Acid

Acetic acid can lead to vinegar like flavors in over-mature coffees, or bitterness in high quantities. In moderate amounts it adds a positive winey note to the cup. Acetic acid classifies as an organic acid, and is one that can be detected by smell.

Acidity

Acidity in Arabica coffees is almost always considered a positive flavor attribute, yet the term can sound unattractive. People may relate acidity to stomach discomfort, or to sour flavors. This would be incorrect. The acidity in good high-grown arabicas imbues the cup with delicate flavor accents, complexity, and dimension. Good acidity is fleetingly volatile, a momentary sensation, giving effervescence to the cup, and informing the mouth feel as well. Coffees with no acidity can taste flat. Acidity is not about quantity, it is about quality, and good coffees have a complex balance of many types of acidity: malic, citric, acetic, phosphoric, quinic, to name a few..and a whole set of chlorogenic acids that are very important to the flavor experience as well. Dark roast coffees tend to flatten out acidity in flavor. But contrary to the taste, darker roasts have more acidity than lighter roasts. So quantity does not always follow perception. Acidity in coffee might be described by terms like bright, clear, effervescent, snappy, dry, clean, winey, etc. Acidity is to coffee what dryness is to wine. Different coffee origins will possess different kinds of acidity; like the wine-like high notes of some African coffees versus the crisp clear notes of high grown coffees from the Americas. Unpleasant acidity flavors may register as sourness.

Aerate

To expose a product to air.

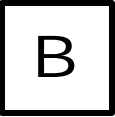
African Coffee

African coffee is known for its wild flavors, from bright Kenya, to floral Ethiopia Yirgacheffes, to rustic, earthy

Glossary

	<p>Ethiopia Sidamos. While coffee is widely grown in sub Saharan Africa, specialty coffee African origins include are generally in eastern and southern Africa.</p>
Aftertaste	<p>The sensation of brewed coffee vapors in the mouth, released after swallowing.</p>
Aged Coffee	<p>There are different methods for ageing coffee – either holding the beans in burlap and rotating the coffee frequently as done in Sumatra, or monsooning, where the beans are held in a warehouse and exposed to the moist monsoon winds as is done in India. Coffee can be aged 2 to 3 years, but is considered by many as defective.</p>
Agtron	<p>Agtron spectrophotometers are used in the coffee industry and also in other lab applications for color matching, color analysis, sorting, and oterh scientific measurements.</p>
Aldehydes	<p>Along with Ketones, Aldehydes are an important factor in coffee aromatics, part ially formed in roasting by the interaction of fatty acids and oxygen. They are partially formed by Strecker Degradation of amino acids in the coffee roast environment.</p>
Alkaloid	<p>A taste sensation characterized by a dryness and related bittering flavors, sometimes at the posterior of the tongue, usually sensed in the aftertaste. It is not always a wholly bad thing in moderate intensities.</p>
Altitude	<p>The height above sea level that a coffee is grown. Coffee grown at higher altitudes is often considered better, though this is far from the rule. Higher-grown coffee tends to mature more slowly and have a denser bean, which may result in a more even roast. Overall quality, especially acidity, increases with altitude. In South and Central America coffees are graded and classified based on altitude.</p>
American Roast	<p>An even chestnut brown color; pronounced caramel-like flavor with no trace of a dark roast (burnt/smoky) flavor.</p>
Arabica	<p>Arabica refers to Coffea Arabica, the taxonomic species name of the genus responsible for around 75% of the world’s commercial coffee crop. Coffea Arabica is a woody perennial that belongs to the Rubiaceae family (same family as Gardienia). The other major commercial crop is Caffea Canephora, known as Robusta coffee. Arabica and Robusta differ in terms of genetics and taste. While Robusta coffee beans are more disease-resistant than the Arabica bean, they generall produce an inferior tasting beverage and has more caffeine. Coffea Arabica is tetraploid and is sel-pllinating, wheras Robusta is a diploid.</p>

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Aroma	The aromatics of a coffee greatly influence its flavor profile and come from the perception of the gases released by brewed coffee. Aroma is greatest in the middle roasts and is quickly overtaken by carbony smells in darker roasts. Aroma is distinct from the dry fragrance of the coffee grounds; in general “fragrance” describes things we do not eat and “aroma” pertains to food and beverages we consume. Aromatics as a term may encompass the entire aroma experience of a coffee.
Aromatization	The process of adding back to soluble coffee many of the aromatic flavor compounds lost in the brewing or drying process before conversion to a soluble form.
Aspiration	Drawing coffee brew into the mouth by vigorous suction and spraying it evenly across the tongue to release gases. Aspiration provides for a better sensory evaluation.
Astringent	Astringency is a harsh flavor sensation, acrid flavor, that provides a strong reaction. It can have a dryness, saltiness, sourness, and bitterness as components. It is certainly the opposite of sweetness and cleanness in coffees, always a defect.
<i>Term</i>	<i>Definition</i>
 Baked	Baked flavor happens in under-roasted coffees haven't developed their character, or coffees that simply sat in the roaster too long without enough heat. It can also happen to scorched coffees where the outside of the bean is browned and the inside is under-roasted. Flavors are typically astringent, grain-like, sour and body is thin and possibly gritty.
Balance	Balance is both an obvious and slippery taste term. It implies a harmony and proportion of qualities, and perhaps a mild character since no one quality dominates. Balance can exist between aromatics, flavors, textural sensations, aftertaste or between competing flavors. Bittersweet is a term that implies a balance of 2 basic sapid flavors.
Basic flavors	“In the mouth” sensations derived from the basic flavors: sweet, sour, salty, savory (umami) and bitter. These are the core sensations that can be experienced without the input of the olfactory, through the papilla located in the taste buds on the tongue.
Beverage yield	The amount of fluid output of the brewing equipment, based on coffee-to-water ratio.

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Bitter	Most would say bitterness is undesirable, coffee has essential bitterness to it. Most undesirable bitterness is formed by roasting defects, too-light roast, or dark roasting. Bitterness can also come from the rancid oils and residues of dirty brewing equipment.
Black bean	A defect that occurs when the growth of the coffee cherry is arrested either through lack of water, lack of nutrients, inadequate pruning, disease, or insect attack. Black beans are only found in the lowest grades of coffee exported.
Blended coffee	Combining different coffees from multiple origins to achieve a desired price level, to achieve a desired flavor, to produce a more balanced cup or to maintain flavor consistency.
Body	Associated with and sensed by mouthfeel, body is sense of the weight and thickness of the brew, caused by the percentage of soluble solids in the cup, including all organic compounds that are extracted from brewing and end up in the cup. Body refers usually to thick or thin, heavy or light, full-bodied or watery. Mouthfeel is used to describe a much broader range of characteristics and textures.
Boston Tea Party	The 1773 revolt against King George's tax on tea that marked the beginning of coffee's role as the United States favorite beverage. Coffee replaced tea and symbolized support for the American Revolution.
Bottomless cup	Expression referring to the policy of offering unlimited, free refills of coffee.
Bouquet	The total aromatic profile of a coffee brew, created by the sensation of gases and vapors on the olfactory membranes.
Brazilian and Other Arabicas	An ICO grouping of countries whose production consists mainly of Arabica coffee processed by the dry method.
Brew colloids	Micro-sized particles formed by different combinations of oil and water soluble constituents that are suspended in brewed coffee. Colloids give texture (mouthfeel) and contribute to overall flavor.
Brewed coffee	Brewed coffee refers to all coffee preparations produced by adding non-pressurized water to coffee grounds. Contrasted with espresso coffee, which is produced under pressure, brewed coffee is primarily an extraction, and contains a lower amount of total dissolved solids (TDS) and has thinner body.
Brewing formula	Ratio of coffee to water used to produce the desired beverage strength from a specific type of brewing equipment.

Glossary

Brew turbulence

The agitation of the grounds in the coffee bed during the brew cycle, created by the spray pattern, rate of water flow and configuration of the brew basket.

Brightness

A euphemistic term to describe acidity in coffee. A bright coffee has more high acidic notes.



Term

Definition

Cafe au lait

Brewed coffee (or espresso) combined simultaneously, in equal portions, with steamed or hot milk.

Caffeine

White, crystalline alkaloid -- which occurs naturally in coffee beans, cocoa beans, and tea leaves -- that stimulates the central nervous system. Arabica ranges from 1.0 to 1.6% caffeine and Robusta from 1.6 – 2.2% caffeine.

Cappuccino

A coffee beverage made from espresso and topped with steamed milk and froth.

Caracol

The Spanish-language term for Peaberry, Caracol, is the same for “snail”

Caramelization

An action during coffee roasting that occurs when simple sugars in the bean are heated, resulting in a caramel color and flavor. Begins up around 150c to 180c , with water being lost from the sugar molecule beginning the chain of events.

Carbon dioxide (CO2)

A gas formed in the cells of the coffee bean as a natural byproduct of the roasting process.

Carbon Dioxide Process

A decaffeination method where beans are placed in a liquid bath of highly pressurized CO2. Supercritical CO2 acts as the solvent penetrating the coffee bean and extracting the caffeine. Once the coffee returns to normal temperature and pressure there is no residue once the CO2 floats away.

CBB

Coffee Berry Borer is a pest that burrows into the coffee seed and a major problem in many coffee regions.

Cellulose material

Fibrous plant tissue constituting the major parts of the cell walls of the coffee bean. Accounts for approximately 75 percent of the bean's total weight.

Chaff

The remains of silver skin on green coffee beans that are released during roasting.

Glossary

Cherry	The fruit of the coffee tree, which somewhat resembles a red cherry. The coffee cherry is also called “coffee berry” The coffee cherry usually contains two coffee beans. It takes about 4.000 coffee beans to produce one pound of roasted coffee.
Chicory	The root is baked and ground and added to coffee. Is synonymous with New Orleans coffee.
Cinnamon Roast	A light cinnamon brown color; generally has a pronounced nut-like flavor and a high level of coffee acidity.
Citric Acid	Citric acid is in moderate amounts a component of good, bright coffees. It is a positive flavor acid in coffee that often leads to the perception of citrus fruits and adds high notes to the cup. Fine high-grown arabica coffees have more citric acid than robusta coffees.
Coffee Cantata	A musical piece, written in 1732 by Johann Sebastian Bach, which lampooned the controversial aspects of coffee in Germany at that time.
Coffee Flavoring Material	The gases, liquids and solids removed from roasted and ground coffee that give the beverage its aromatic, taste and tactile sensations.
Coffee Futures Market	The primary international marketplace for trading coffee futures contracts. Arabica future contracts are traded on the New York Coffee, Sugar, and Cocoa Exchange; Robusta future contracts are traded on the London Futures Exchange.
Coffee Grading	Is a technical skill of evaluation and scoring of physical coffee defects in green coffee. Coffees are graded/sorted according to altitude, botanical variety, processing method, density, size of bean, cup quality, color, bean imperfections and the presence of foreign matter (for example, stones and twigs). Each producing country establishes its own grading standards.
Coffee Growing Regions	Coffee is grown in a belt around the world – roughly from the Tropic of Cancer to the Tropic of Capricorn, in 50 different countries. For specialty grade coffee, altitude ranges from 1,800 – 6,000 feet. The optimum temperature is between 59-75 degrees Fahrenheit year round. Soils and rainfall amounts vary widely from one origin to the next – or even within a large coffee producing country like Ethiopia.
Coffee Leaf Rust	A major fungal coffee disease affecting <i>Coffea Arabica</i> .
Colombian Milds	The ICO grouping for washed (wet-processed) Arabica coffee produced in three countries (Colombia, Kenya and Tanzania). The name Colombian Milds can refer either to the coffee or the country group, as is the case for all other ICO groupings.
Conductivity Meter	A device that determines coffee's soluble solids by measuring the increased conductivity (ionization) of water when coffee flavoring materials are added to it.

Glossary

Crust (cap)

In coffee cupping (tasting), you first judge the dry fragrance by smelling the ground coffee. Then you pour hot water directly on the grounds and judge the wet aroma. This is done in 2 steps: first by sniffing the crust of floating grounds that naturally caps the liquid mixture, second by breaking the “crust” with a cupping spoon.

Cupping

Cupping is a method of tasting coffee by steeping grounds in separate cups for discrete amounts of ground coffee, to reveal good flavors and defects to their fullest. The cupper first evaluates the dry fragrance, hot water is added and the wet aroma is evaluated. The floating crust of grounds are “broken” with a cupping spoon and the aroma is again evaluated, the cupper allows the beverage to cool and skims the lingering foam from the top, then carefully removes coffee from the top of the cup without stirring and sucks the liquid from the spoon across the palate, atomizing it into the olfactory bulb as much as possible, judging flavor, aftertaste, mouthfeel, and any other number of quality categories.

Term

Definition

D

Dark Roast

Coffee roasted sufficiently enough to bring oils to the bean surface.

Decaffeinated Coffee

Coffee with at least 97 percent of its caffeine removed. Decaffeinated beans have a much darker appearance and give off little chaff when roasting.

Degassing

The release of gases -- mostly carbon dioxide -- from freshly roasted coffee.

Density

The density of a coffee bean is often taken as a sign of quality, a more dense bean will roast more evenly. The higher altitude a coffee is grown the more dense it is likely to be. Coffee is sorted at origin by density, the most dense beans are graded as speciality coffees.

Dilution

Adding water to coffee during or after the brewing process to adjust the beverage strength or yield.

Direct Contact Decaffeination

Chemicals (other than water) are used in direct contact with green coffee beans to dissolve and extract caffeine. This method utilizes a petroleum derivative named methylene chloride.

Dry Fragrance

In the cupping procedure for tasting and scoring coffee, this is the smell of the dry ground coffee.

Glossary

Dry (unwashed) Process

One of the methods of processing coffee cherries into green coffee. First, the whole coffee cherry is fully dried in the sun on large patios or in a mechanical dryer. Then the dried cherries are passed through a husker/huller, which removes the dried pulp and parchment covering. Dry process coffees generally have more body and lower acidity than those processed by the wet method.

Drying Process

in both dry-process and wet-process the coffee must always dried before processing. In dry process the picked fruit is laid out in the sun to dry. In wet process the picked fruit is pulped to remove the seeds, fermented to break down the fruity mucilage, washed and then dried.

Emulsion

Emulsion refers to the suspension of coffee oils in water. While brewed coffee is primarily an extraction, espresso is both an extraction and an emulsion because it occurs under pressure.

Espresso

A concentrated coffee beverage created by pressurized extraction from finely ground coffee that is usually dark roasted. Traditionally served in a demitasse cup.

Ethyl Acetate

A natural derivative of fruit that dissolves and extracts caffeine from green coffee beans, or from extracts of roasted ground coffee, before their conversion to soluble form.

Excelso

A Colombian coffee grade referring to screen size of 15-16. In traditional bulk arabica business, Excelso is a step below the large bean Supremo grade, which is a screen size of 17-18

Extraction

The removal of coffee flavoring material from roasted and ground coffee through contact with water.

E

Glossary



Term

Definition

Fair Trade

Fair Trade is an organized social movement and market based approach to empowering developing country producers and promoting sustainability. Products are certified as fair trade, under guidelines developed by FLO and administered in the USA by Transfair.

Fermentation

The step in wet-method processing in which the mucilage is removed from the coffee by soaking the coffee in large tanks of water. Naturally present micro-organisms decompose the mucilage.

Fermented

A defect flavor, a fruit quality in a coffee that is excessively ripe, toward rotten. Fermented flavor can be the result of poor wet processing, over-ripe cherry or some other contamination in the processing.

Filter Drip Method

A brewing method in which hot water is poured over, and flows through, a bed of roasted and ground coffee contained in a paper, cloth or metal filter.

Filtering Methods

The method of separating coffee grounds from the brew using paper, cloth or metal screens.

Finish

Similar to aftertaste, but it refers to the impression as the coffee leaves the palate. Aftertaste is the sensation gathered after the coffee has left the mouth.

First Crack

Distinguished by a cracking or popping sound in the coffee, and occurs between 390 and 410 degrees Fahrenheit in most coffee roasters. It is a similar sound to the popping of popcorn.

First-In/First-Out (FIFO)

Proper stock rotation arrangement with the oldest coffee "first in to storage" taken "first out of storage" to be brewed.

Flaking

Passing ground coffee between two flat rollers that squeeze coffee grounds into a flat shape.

Flavor

The combined sensation of aromatic and taste compounds perceived by the senses of smell and taste.

Flavor Compounds

Organic and inorganic materials that either evaporate to create coffee's aromatic properties or dissolve to form liquids, creating coffee's taste characteristics.


Flavored Coffee

Roasted coffee that has been sprayed with oils and extracts, or dusted with powders, to add flavoring.

Floaters

During the wet process method, coffee cherry or the de-pulped coffee seeds are floated in a water bath or transported down a channel in water. Floating fruit can be skimmed off, whereas good fruit/seeds will sink. Coffee will float if the bean is hollow, undeveloped, under-developed or damaged.

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Fragrance	The sensation of gases released from roasted coffee as aromatic compounds are inhaled through the nose.	
Freeze-Dried Coffee	A soluble coffee prepared by freezing brewed coffee (concentrate) in a vacuum chamber. This causes the water molecules to crystallize and separate from the coffee flavoring material, which becomes a solid mass.	
French Press	A simple coffee brewer; coffee grounds and hot water are added to a carafe, allowed to sit or steep for several minutes. A plunger with a screen filter is pushed down to hold the grounds at the bottom of carafe. Presses result in a high-body cup with more residual grounds than more traditional brewing methods.	
French Roast	Very dark brown color with visible oils on the roast surface; bitter taste and pungent aromatics dominate flavor. Also known as New Orleans Roast.	
Freshness	The retention of aromatic and taste characteristics attributed to proper selection of packaging materials and method, based on the expected length of time between roasting and brewing.	
Full City Roast	Dark brown color with no traces of oil on the bean surface; provides full coffee flavor development (caramel to chocolate-like) with some loss of coffee acidity.	
	Grade	Nearly every country of origin has its own grading scale because their no international standars.
	Grading Granulation	The most common industry method of grinding, in which roasted coffee beans are passed through a series of rollers. Also, a process used with freeze-dried coffee to convert it into small particles resembling ground coffee.
Green Coffee	Green coffee is a dense raw green to yellow colored seed,	
Grind Specifications	Size of coffee particles (coarse to fine grind) needed to optimize extraction rates for specified types of brewing equipment.	
Grinding	The process of physically breaking down the roasted coffee bean into small particles, to facilitate extraction of flavor components during brewing.	
Gestation	The process of tasting, which is made possible by the tongue's ability to perceive four primary tastes (salt, bitter, sour and sweet).	

Glossary

Term

Definition



Hectares

A metric term often used to discuss the size of coffee farms. The hectare is a unit of area, defined as being 10,000 square meters primarily used in the measurement of land.
1 Hectare = 10,000 square meters = 2.471 acres

High Grown

Coffees grown at elevations from 4,000 to 6,000 feet above sea level.

Hulling

In wet-method processing, mechanical removal of parchment and thin inner "silver skin" from the coffee bean. For dry-processed coffees, hulling refers to the simultaneous removal of the bean (husk), the parchment and inner silver skin.

Husking

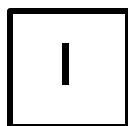
The process of removing the dried pulp from dry processed coffee.

Hydration

The formation of a compound by the combination of water and some other substance in a definite molecular ratio.

Hydrometer

A device that determines coffee's soluble solids by measuring the increased specific gravity (density relative to water) caused by adding coffee flavoring material to water.



ICO Classification

The International Coffee Organization classifies countries producing coffees with noticeably distinctive characteristics into four groups: Colombian Milds, Other Milds, Brazilian and Other Arabicas, and Robustas.

ICO Promotion Fund

Financed by producer members of the International Coffee Organization, through a levy on the number of coffee bags exported, the Promotion Fund works with the coffee trade in consuming countries to conduct promotional campaigns and educational and research programs.

Indirect contact decaffeination

Hot water extracts caffeine from green coffee beans. The caffeine is then removed from the extract with chemical compounds. Often referred to as the "water method."

Infusion

A coffee brewing method in which coffee grounds steep in water for a predetermined length of time.

International Coffee Agreement (ICA)

The international treaty first ratified in 1962, under the auspices of the United Nations, that established mechanisms to regulate world coffee trade on behalf of both producers and consumers. Key mechanisms included an export quota system that stabilized prices within an agreed range and a fund to finance programs promoting coffee consumption.

International Coffee Organization (ICO)

The organization established in 1963 to administer the provisions and supervise the operations of the International Coffee Agreement. Headquartered in London, England, the ICO functions through the International Coffee Council, the Executive Board, the Executive Director and staff.

Glossary

Term

Definition

Italian Roast

Very dark brown color with large amounts of oil on the surface; has a pronounced burnt, smoky flavor that is pungent (strong) and very bitter.

J

Juxtapose

To make a side-by-side comparison of two or more samples.

K

Ketones

Ketones are important carbonyl compound that contributes over 20% to coffee aromatics. Formed from carbohydrates in the roast process, they result in aroma and flavor ranging from floral, buttery, caramel, and vanilla

Kona

Kona coffee is comes from farms along the Kona Coast on the Big Island of Hawaii. Coffee is grown at elevations relatively low compared to other coffee growing origins; 800 – 1,500 feet above sea level.

L

"Last Impression"

An expression referring to coffee as the last item generally tasted in a meal, thus leaving a final image in the customer's mind of overall food quality and presentation.

Latte

An espresso-based beverage with steamed silky milk on top.

Liquid Concentrate

A coffee extract prepared in much the same manner as soluble coffee, but kept in a liquid form and held in refrigerated storage or aseptic packaging until reconstituted.

Lloyd's of London

A London coffeehouse founded in 1688 and frequented by ships' captains and merchants. Founder Edward Lloyd maintained a list of vessels and their cargo, began to underwrite the shipments, and eventually founded Lloyd's of London insurance company.

Low Grown

Coffees grown at elevations from sea level to 2,000 feet.

Glossary

Term

Definition

M

Medium grown

Coffees grown at elevations from 2,000 to 4,000 feet above sea level.

Methylene Chloride Decaf

A chemical capable of dissolving and extracting caffeine directly from green coffee beans or from the water in which they soak; a petroleum derivative.

Milling

The process of removing the silver skin from the coffee bean, Also known as polishing.

Mouthfeel

The sensory evaluation of the tactile sensations on the palate (texture).

Mucilage

Indicating the fruity layer of the coffee cherry between the outer skin and the parchment layer that surrounds the seed.

N

New York “C”

The New York “C” market is the NYBOT (New York Board of Trade) trading platform for arabica coffees that determine base contract pricing. Prices on coffee futures are fixed against the “C” market.

Nitrogen Flushing

A method of packaging in which nitrogen gas is flushed over coffee to displace oxygen in a sealed package.

Nose

The sensation of the vapors released from brewed coffee as they are exhaled during swallowing.

O

Olfaction

The sensory evaluation of volatile organic matter that develops in the coffee bean during roasting.

Organic

Organic coffee has been grown according to organic farming techniques, typically without the use of artificial fertilizers.

Origin

Refers to a coffee producing region or country.

Other Milds

The ICO grouping of 21 countries that mainly produce washed Arabica coffee. The indicator price for this group is used as a component of the Composite ICO indicator price, together with that for Robustas.

Glossary

Term

Definition

P

Packaging

The process by which roasted coffee is protected from oxidation. The purposes of packaging are to preserve the original flavor characteristics and provide portion control.

Peaberry

One coffee seed inside of the coffee cherry.

Penny Universities

Another name for 17th Century London coffeehouses, which charged a penny admission fee. Also known as "Seminaries of Sedition," they offered visitors the opportunity to discuss politics and debate current issues.

Perceived Value

Restaurant patrons compare "pleasure received" to "amount paid" for a cup of coffee based on fair value of flavor, strength, taste, price and presentation.

Pergamino (parchment)

A parchment-like covering over the coffee bean. The term "in pergamino" refers to coffee beans that remain in this covering until ready for export.

Pulp

The cherry skin and fruit after they have been removed from the coffee during wet processing.

Pulverization

Passing roasted coffee beans between two flat, rotating discs.

Pyrolysis

A series of rapid chemical reactions that occurs during the roasting process, causing changes in green beans because of the application of heat.

Q

Quakers

A quaker is an industry term to describe under-ripe, underdeveloped coffee seeds that fail to roast properly.

Quenching

During the roasting process, adding water to the beans when they have reached their desired color.

Quotas

The International Coffee Organization's was the main mechanism for stabilizing coffee prices. Quotas control supplies coming into the market by limiting the amount of coffee ICO members could export to importing members. The larger exporting countries were entitled to "Basic Export Quotas" (established annually by the International Coffee Council), which could be adjusted several times during the year in accordance with price movements. Smaller countries had a fixed annual quota.

Quotas were administered by a system of certificates of origin with coffee export stamps that would accompany shipments. Exports to non-ICO members (about 10 percent of the world market) were not subject to quota.

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Term

Definition

R

Rainforest Alliance

Rainforest Alliance is a broad certification guaranteeing that an agricultural product has met certain economic, ecological and social standards.

Refractometer

A device that determines coffee's soluble solids by measuring the increased light refraction (separation into color bands) caused by adding coffee flavoring material to water.

Region

Region is a more specific area within the country. Arabica coffee grows between the Tropic of Cancer and the Tropic of Capricorn. Country of origin is where the coffee is grown in general terms.

Roast Defect

Roast defects indicate a problem with the roasting machine or process, resulting in off flavors in the cup.

Roast Profile

Roast profile refers to the relationship between time and temperature in coffee roasting, with the endpoint being the “degree of roast”.

Roasting

The process of heating green coffee beans to a temperature that eliminates most of their moisture and initiates a series of chemical reactions (pyrolysis). This causes changes in the composition of the coffee and results in the development of compounds associated with the flavor of brewed coffee.

Robusta

One of two principal botanical varieties of coffee, accounting for approximately 25% of world coffee production.

Robustas

The ICO grouping of 22 countries that mainly produce Robusta coffee (*Coffea Canephora*), accounting for nearly 25 percent of world production. The indicator price for this group is used as a component of the Composite ICO indicator price, together with the price for Other Milds.

Glossary

S

<u>Term</u>	<u>Definition</u>
Scale	Mineral buildup formed over time as hard water is heated in a boiler.
Selective Picking	Harvesting method in which only ripe (red) coffee cherries are carefully hand-picked. Used where cherries do not ripen simultaneously, thus requiring selective picking spanning several weeks. Usually used for wet-processed coffees.
Shrinkage	Difference between green and roasted beans because of weight loss during roasting (14 percent to 18 percent shrinkage, depending on length of roast).
Silver Skin	The membrane immediately surrounding the coffee bean. Milling before export removes most of the silver skin. The remainder is removed during roasting in the form of chaff.
Single Origion	Refers to coffe from one location.
Slurping	Taking coffee into the mouth so that it spreads evenly over the entire surface of the tongue, releasing any gases suspended in the brew.
Sniffing	Inhaling gases from ground coffee and vapors from brewed coffee through the nose and on to the nasal membrane.
Soluble Coffee	Coffee in a powdered or granulated form that can be reconstituted by adding hot water. Commonly referred to as "instant coffee."
Soluble solids	Dissolved components of the coffee flavoring material extracted from roasted and ground coffee. Soluble solids give the coffee beverage its flavor characteristics.
Sorting	Separating coffee beans, after hulling or husking, according to size, density, color and imperfections. Sorting can be done by hand or mechanically.
Specific de nsity	In coffee evaluation, the ratio of the coffee brew to the density of pure water.
Specification	Precise written statement describing exact product desired by blend, grind, packaging, type, volume, delivery schedules, equipment service requirements and payment terms.
Staling	A flavor deterioration caused by oxidation. Its characteristics are a reduction in aromatics and a change in taste.
Steep	To soak in hot water at a temperature just under the boiling point.

Glossary

Term

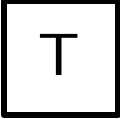
Definition

Strength

A quantitative measure of the amount of soluble solids in a coffee brew, usually expressed as a percentage (by weight) of soluble solids to water (for example, 1 percent soluble solids and 99 percent water).

Strip Picking

A harvesting method in which all cherries are removed in a single motion by grabbing the branches of the tree and pulling off the cherries. Used where coffee cherries ripen simultaneously. Usually used for dry processed coffees.



Taste

The sensation of water-soluble compounds in coffee through taste buds (nerve endings) on the tongue.

Taste receptors

Nerve endings on the tongue (taste buds) that respond to sweet, salt, sour and bitter simulations.

Thermal container

A container that maintains the temperature of brewed coffee without direct heat.

Turbulence

The agitation of the grounds in the coffee bed during the brew cycle, created by the spray pattern, rate of flow, and configuration of the brew basket.



Vacuum Brewer

A vacuum brewer works by heating water, pushing it into a chamber with coffee grounds, and then sucking the water back. Vacuum brewers produce a clean aromatic cup.

Vienna Roast

Dark brown color with small amounts of oil roast on the bean surface; has a noticeable dark roast (burnt/smoky) and sometimes chocolate-like flavor.

Viscosity

In coffee evaluation, the resistance of internal flow in the brew because of oily material suspended in the fluid.



Water chlorination

Adding chlorine to water to destroy disease bearing pathogens.

Water filtration

The removal of chemical substances from water by filtration, usually through a bed of activated carbon.

Water hardness

The amount of dissolved minerals in ordinary water, ranging from 50 parts per million (ppm) to 800 ppm in most municipal water supplies.

Water process

A non-chemical decaffeination process

Water quality

The degree to which water contains the desired level of mineral hardness, dissolved oxygen and absence of any chemical contaminants.

Water softening

The substitution of sodium ions for ions of dissolved minerals (hardness) found in water.

Wet Aroma

In cupping wet aroma refers to the smell of wet coffee grinds after hot water is added.

Glossary

Wet (washed) method

One of two methods of processing coffee berries. First, the cherry pulp is removed through pulpers flushed with water. Next, the coffee is fermented to remove the slippery mucilage coating around the parchment. Finally, the coffee is dried in the sun on patios or in mechanical dryers.

Wetting

The absorption of water molecules by ground coffee, which enables the extraction of soluble flavoring materials.