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Nota di contenuto	COFFEE Recent Developments; Contents; Preface; List of Contributors; 1 Chemistry I: Non-volatile Compounds; 1A Carbohydrates; 1.1 Introduction; 1.2 Green coffee; 1.2.1 Low molecular weight carbohydrate; 1.2.2 High molecular weight carbohydrate; 1.3 Roast coffee; 1.3.1 Low molecular weight carbohydrate; 1.3.2 High molecular weight carbohydrate; 1.4 Soluble coffee; 1.4.1 Low molecular weight carbohydrate; 1.4.2 High molecular weight carbohydrate; 1.5 Reactions of carbohydrates on roasting; 1.6 Functional properties of coffee carbohydrates; 1.6.1 Role in soluble coffee processing; 1.6.2 Foam 1.6.3 Coffee fiberReferences; 1B Acids in Coffee; 1.7 Quantitative data on organic acids in green coffee; 1.8 Determination of organic acids in roasted coffee; 1.9 Acid formation mechanisms; 1.9.1 Acetic, formic, lactic, glycolic and other carbohydrate derived acids; 1.9.2 Quinic acid; 1.9.3 Citric and malic acid; 1.9.4 Phosphoric acid; 1.10 Acid increase on storage; 1.11 Volatile acids; 1.12 Acid content and sensory characteristics; 1.12.1 Total acidity and sour taste; 1.12.2 Acid content

and acidity; 1.12.3 Roast kinetics References; 1C Lipids; 1.13 Introduction; 1.14 Coffee oil
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3.6 Formation of odorants

Sommario/riassunto

Coffee, one of the most commercially important crops grown, is distributed and traded globally in a multi-million dollar world industry. This exciting new book brings together in one volume the most important recent developments affecting the crop. Contributions from around 20 internationally-respected coffee scientists and technologists from around the world provide a vast wealth of new information in the subject areas in which they are expert. The book commences with three cutting-edge chapters covering non-volatile and volatile compounds that determine the flavour of coffee. Chapters c