



SÉLECTION ET DÉGUSTATION DE CAFÉ

Contrôle qualité : les grains sont triés à la main sur des tables.



Les grains qui présentent des défauts sont éliminés

Identifique los Defectos del Café



1 Negro Total o Parcial

Grano con deterioro del punto al negro, anaranjado o anaranjado. Cereza plana, hueca y tendida muy oscura.

2 Cardenillo

Grano violáceo con fondo, resaca o con un pequeño anillo o anillo rojo.

3 Vinagre o Parcialmente Vinagre

Grano con contraindicación de color o con un fondo anaranjado. Flaco, hueco y con un punto rojo.

4 Cristalizado

Grano de color gris azulado, no frágil y quebradizo.

5 Decolorado Veteado

Grano decolorado con veteado blanco.

6 Decolorado Repesado

Grano con decoloración en el color normal, presentando color que sea igual al decolorado, blanco, amarillo o rojizo.

7 Decolorado Ambar o Mantecado

Grano de color amarillo pálido.

8 Decolorado Sobresecado

Grano de color amarillo ligeramente amarillento.

9 Mordido o Cortado

Grano con una hendidura o cortado y roto.

10 Picado por insectas

Grano con perforación o hendidura.

11 Averanado o Arrugado

Grano de color amarillo pálido.

12 Inmaduro y/o Paloteado

Grano de color amarillo pálido, no frágil y quebradizo. Presenta una hendidura o cortado y un tamaño menor que el de los granos normales.

13 Aplastado

Grano aplastado con fractura parcial.

14 Flojo

Grano de color gris pálido y blanco.

Conozca los granos buenos y aprenda a diferenciarlos de los granos con defectos

Café Pergamino

Es todo grano de café verde, tal como se lo encuentra en el campo, y que no ha sido procesado.

Café Escelso

Es todo grano de café verde, tal como se lo encuentra en el campo, y que no ha sido procesado.

Granos Malformados

Grano de café que no es normal, que presenta alguna deformación o que no es normal en su tamaño o en su forma.

COFFEE TASTER'S FLAVOR WHEEL



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Jayson Galvis explique l'art de la dégustation...



Tableau de perception des arômes du café

The Art of Aroma Perception in Coffee

E.n.z.y.m.a.t.i.c

Flowery
Fruity
Herbal

COFFEE BLOSSOM

Aroma group: Floral

The smell of coffee-blossom in coffee

The delicate, elegant scent is a challenge to even the most patient and attentive of taster. It is a sign of refinement and individuality.

Reference standard: #12



LEMON

Aroma group: Citrus

The smell of lemons in coffee

With a top note dominated by many compounds (such as: 3-Ethyl-2-methylbutyrate or 2-methyl-2-butylpropane), this scent gives coffee clarity, freshness, elegance and finesse.

Reference standard: #15



GARDEN PEAS

Aroma group: Green

The smell of garden peas in coffee

It is always found in green or lightly roasted coffee, but the higher the roast the less it is present. The lower it becomes, it is more pronounced in the grounds, than in the brew, and seems to arise from a protein. Thus in solution, it is vital to the balance of the overall aroma to which it brings brightness and strength.

Reference standard: #3



TEA ROSE

Aroma group: Floral

The smell of tea-rose in coffee

This predominant, captivating fragrance confers a fair amount of brightness on the coffee. It is more striking in arabica than robusta, and is more readily identifiable in the brew than in the ground beans.

Reference standard: #11



APPLE

Aroma group: Fruity

The smell of apple in coffee

This is a subtle, segmentally fruity scent, one that is always there in the background, especially in the coffee from certain regions, where it continues resonance with coffee pulp. The smell of apple is one found in some coffees made from ancient harvest.

Reference standard: #17



POTATO

Aroma group: Earthy, starchy

The smell of potato in coffee

It is one of the most frequent smells in coffee, although it does not determine it. If it is, it would indicate that the beans had not been sorted carefully enough. In roasted beans, it is a clear sign that the roast is too light for the coffee.

Reference standard: #2



HONEYED

Aroma group: Floral

The smell of honey in coffee

Another classy aroma, not as grand or shiny as cedar, associated with fresh lemon, but still it only occurs in the very finest coffees. It is more often found at the roasting, than in the brew, and is stronger in the arabica than in the robusta.

Reference standard: #19



APRICOT

Aroma group: Fruity

The smell of apricot in coffee

An array of single notes characterizes coffee with this particular scent. It is rather soft and has a decidedly refreshing quality.

Reference standard: #16



CUCUMBER

Aroma group: Green

The smell of cucumber in coffee

Although it does not determine it, it is highly characteristic. Sweet and fresh, it is immediately pleasant and easily split from a little bit of a protein for each freshly brew.

Reference standard: #4



ENZYME.C - Aroma group standard for coffee beans of the coffee group - ENZYME.C - Aroma group standard for coffee beans of the coffee group
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La dégustation de sélection débute toujours par l'olfaction



La mouture du café est un point clé de la réussite



Il faut tasser la mouture : avec un outil spécialement étudié pour permettre une pression suffisante appelé « tamper ».



Un cappuccino onctueux





Pour élaborer un café de qualité, toutes les étapes menant au consommateur ont leur importance. Depuis la culture, le choix des cerises, en passant par leurs différents procédés, la mouture, la qualité de l'eau, le respect des techniques de réalisation, le choix du matériel...

Le café se consomme en respectant des cultures et des usages propres à chaque pays. Ce sont tous ces éléments que le «barista» doit connaître et maîtriser.



MERCI DE VOTRE LECTURE