

Call BCCPI at 746-3254 and win a prize! Answer our trivia question and win a bag of our freshly roasted coffee beans. First 5 callers get a chance to win! Call NOW!

Cupping

Three senses work in synchronization to perform "Cupping", an essential stage and tool in the coffee roasting business. Cupping is the sensory evaluation of coffee used by roasters such as Boyd Coffee Company (Phils.) Inc. to determine the quality of a particular coffee sample. Proper cupping involves the observance of a formal step-by-step evaluation: appraising the coffee's appearance, aroma and fragrance, and finally, taste, body, and aftertaste.



It begins with the batch roasting of the green coffee beans sample sent to the roaster. After roasting, the coffee is studied – paying particular attention to the consistency of the roast and the aromas emitted. With 36 known aromas in coffee, testing takes a while to master and is the domain of coffee experts.

After such evaluation, the coffee is steeped with hot water and allowed to release its flavor. At this point the smell of wet coffee or its "fragrance" is evaluated, too.

Coffee tasting and fragrance evaluation is crucial. The cupper may discover flaws in the coffee in the wet form evaluation, which may have not been detected during tests in dry form. The cupper may then retest the batch to dismiss doubts of water or cup contamination before brewing or



declare the harvested batch as defective. It is only after the coffee sample has undergone this customary process that it is either bought or rejected.

BCCPI President Roberto D.S. Francisco regularly cups bean samples, a practice he has done since he started his roasting business 13 years ago. This ensures that BCCPI delivers only the best tasting coffee beans to its clientele.



Coffeology™ Harvesting and Dry Processing

Harvesting of coffee can be done either mechanically or by hand. In hand picking, only the mature cherries are plucked and a harvester may have to go back to the coffee shrub two to



three times during the harvest while waiting for the cherries to ripen. Mechanical harvesting requires that coffee shrubs are planted on level land and that cherries are of uniform maturity.



There are two methods of processing coffee cherries, wet and dry. Dry processing means the cherries are laid out on cement patios for 1 to 2 weeks to reduce the beans' moisture level. During this period, they are plowed and raked so they will dry evenly. Once dry and prune-like, the black cherries are placed in a huller, which cracks the shell, removes the "parchment" or inner skin, and exposes the two halves of the green beans. In polishing, hulling is repeated to remove the silver skin, or extra layer of parchment that is left.

***Coffeology** is a proprietary course on coffee developed by BCCPI to educate clients on anything and everything about specialty coffee. The course covers each step coffee beans take, from farm to cup.

Coffeology™ continued

Wet Processing

Harvested ripe cherries are washed in tanks to segregate the floaters. Washed cherries are moved through canals and mechanically pulped.

The beans are left to soak for 24 to 48 hours until its enzymes and microorganisms break up and dissolve its meat.

The coffee beans are then sun dried or mechanically dried to the proper moisture content.



The beans are again hulled or polished to remove the silver skin.

The beans are then placed in up to 60 kilo sacks and readied for shipment.

Events and Shows

Visit BCCPI at the following events and trade shows:

WOFEX 2006

World Food Expo
August 2-5, 2006
World Trade Center,
Roxas Boulevard, Manila

COFFEE BREAK FESTIVAL

September 29 - October 15, 2006
Glorietta 4, Ayala Center
Makati City

Astoria

Italia D'Oro

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