

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!

Sensory evaluation : Taste



The magnificent flavors of BCCPI's coffees are the result of a stringent evaluation process done by the company to ensure that only the best beans are roasted and supplied to its customers. BCCPI President Roberto Francisco periodically holds sensory taste evaluations to assess their coffee and to train and update the taste of the BCCPI team.

In preparation for the taste evaluation, a basic brew of good coffee is poured into 12 to 15 cups. Each cup, all from the same brew or pot, is then given a few drops of a

particular flavor essence, according to the prescribed intensity indicated in the coffee taste kit. There are 15 flavor essences in the coffee taste kit that illustrate the nuances and taints of coffee.

A spoonful of the coffee with a specific flavor essence is then slurped and analyzed before it is expelled into a spittoon. This is done with each of the 15 cups of coffee. To wash off the previous taste and to neutralize the senses, tasters frequently drink water between slurps.



The exercise is actually training for the tongue on the 15 flavors of coffee, not paying attention to the baseline coffee but rather to the taint and nuances of the flavor essences. With regular taste evaluations, Mr. Francisco and his team have become skilled tasters and develop more sensitive taste buds and are able to better guard the quality and taste of the coffee they produce.

A very critical tool in coffee testing, taste evaluation is used by coffee professionals such as BCCPI, to offer its clients the best choices in coffee.

Coffee Flavors cont'd

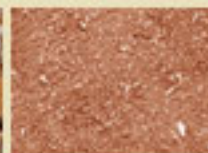
The twelve standard Flavors



Peanutty



Caramelly



Earthy



Herby



Fruity



Spicy



Winey



Chocolately



Floral



Nutty



Grassy



Turpeny

Coffeology™

Coffee Flavors

Are all coffees created equal? It seems not. In taste alone, there are 15 possible flavors that emanate from the brew:

The three base tastes



Sweet



Salty



Sour

Next time you drink coffee, pay attention. You might be pleasantly surprised with the taste you discover.

***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.

Coffee Taster's Flavor Wheel



The Coffee Taster's Flavor Wheel is a quick reference for cupping and evaluating coffees. The Flavor Wheel extends and refines a barista's ability to describe coffee tastes by tracing a flavor term toward the interior of the flavor wheel, and helps to pinpoint the source of the sensation in the processing, roasting or brewing.

Great Finds

Wine Tasting



BCCPI President Robert Francisco recently came back from an immersion in wine tasting at the legendary Napa Valley where he learned about the sensory evaluation of wine, which encompasses taste, mouthfeel, aroma, and colour. The wine tasting experience gave Mr. Francisco an introduction to assessing wine's quality, maturity and suitability for aging or immediate drinking, as well as detecting the aromas and flavours of the wine.

Wine tasting is very much similar to the sensory evaluation done for coffee, as it allows the participant to discover the many facets of wine, so as to better appreciate it. With this in mind, Mr. Francisco shared his experience with the rest of the BCCPI team by conducting an in-house wine tasting seminar.

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