

Sensory Evaluation – Aroma

The aroma of coffee alone is invigorating and is always welcome, morning, noon and night. The distinct scent is so easily recognizable; it is surprising to discover that there are actually 36 different essences associated with the aroma of coffee.

To experts at the Boyd Coffee Company (Phils.) Inc. led by president Roberto D.S. Francisco, the 36 essences can be likened to a 'scent alphabet' that helps identify the most typical aromas in the world's finest coffees. Being able to identify these essences is key to being able to master coffee tasting as well. This scent standard allows the coffee industry to evaluate coffee, its place of origin, its blend, and even how well it has been roasted.



BCCPI utilizes a collection of the most typical aromas found in the world's top coffees in sharpening their skills in coffee evaluation. The scent collection offers an enjoyable way of becoming a competent taster by training its user to recognize the various coffee aromas; enabling one to give an informed opinion on coffee aroma and taste.

Exposure to the various aromas trains one to detect coffee smells by memorizing each one in the collection, which are divided into the following families: Earthy, Vegetable, Dry/Vegetal, Woody, Spicy, Floral, Fruity, Animal, Toasty, and Chemical. It likewise introduces the user to a specialized vocabulary that will enable him to give a clear description of the taste and describe the experience to others.



36 Aromas in Coffee

Earthy

- Earth: Characteristic smell of freshly dug earth, of the soil after the rain

Vegetable

- Potato: Enticing, smell of boiled potatoes
- Garden Peas: Delicate smell of freshly shelled, young garden peas
- Cucumber: Lively and fresh; smell of firm, crunchy cucumber

Dry/Vegetal

- Straw: Warm, grassy fragrance, similar to that of cut hay

Woody

- Cedar: Fresh, countrified aroma of untreated wood, identical to that of pencil shavings

Spicy

- Clove-like: Spicy-sweet; deliciously complex smell reminiscent of cloves & vanilla
- Pepper: Intense, almost metallic odor; associated with the fiery taste of pepper
- Coriander seeds: Floral & spicy; smell of dried coriander seeds
- Vanilla: Warm, sensual, slightly buttery; synonymous with pleasure, mildness

Coffeology™

Part 2:

Decaffeinating

Caffeine, known for its ability to awaken and stimulate a person's senses, is most commonly associated with coffee. Since some people prefer to enjoy coffee's taste and aroma without the jolt, decaffeinating was created to remove 90-98% of the caffeine found in coffee beans.

Decaffeinating begins while the coffee beans are still green. There are two common methods used: the Swiss Water Process and the Traditional Method.



In the Swiss Water Process, green beans are soaked in water until it absorbs both caffeine and flavor. The caffeine-laden water is then sifted through carbon filters that separate the caffeine from flavors. This process is unique in its ability to retain the beans original flavor while eliminating the caffeine.

The Traditional Method, on the other hand, employs the chemical ethyl acetate, a solvent found in fruits, to decaffeinate the green beans. Despite the difference in filtration processes, both methods are equally effective in removing caffeine from coffee.

***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.

36 Aromas in Coffee

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- Floral**
- Tea rose / Redcurrant jelly: Floral & fruity scent; reminiscent of red currant jelly
 - Coffee blossom: Sweet perfume of the white flowers of the coffee tree; discreet & mellow; refined

- Fruity**
- Coffee pulp: Fermented; fruity & winy
 - Blackcurrant-like: Fruity, sulphury; reminiscent of the box tree
 - Lemon: Fresh, zippy, invigorating smell of lemon zest
 - Apricot: Fruity, refreshing scent of fresh fruit and apricot preserve
 - Apple: Slightly sweet, fruity, yeasty smell of freshly peeled apple

- Animal**
- Butter: Reminiscent of fresh milk, hazelnuts, & melted butter
 - Honeyed: Similar to gingerbread, nougat & tobacco; floral, waxy
 - Leather: Powerful, animal smell of tanned hides; mocha-like

- Chemical**
- Medicinal: Sweet smell of burning; reminiscent of smoke
 - Rubber: Distinctive taste and characteristic odor of rubber

- Toasty**
- Basmati rice: Characteristic smell of cooked, fragrant rice
 - Toast: Pungent smell of bran and toasted bread
 - Malt: Toasty smell of roasted malt
 - Maple Syrup: Woody & spicy; mellow but highly pungent smell of soft brown sugar & licorice
 - Caramel: Wonderful smell of caramel, grilled pineapples and strawberries
 - Dark Chocolate: Smell comes from fermented, roasted ground beans mixed with sugar
 - Roasted almonds: Reminiscent of sugared almonds & pralines
 - Roasted peanuts: Rich but delicate fragrance; smells of lightly roasted peanuts & peanut oil
 - Roasted hazelnuts: Uncommonly subtle, mellow; buttery aroma
 - Walnuts: Characteristically pungent smell of walnuts
 - Cooked beef: Rich & appetizing; delicate & sulphury
 - Smoke: Smell given off by certain resins & woods as they burn
 - Pipe tobacco: Reminiscent of burning tobacco leaves; also reminds one of a fire crackling underneath dead leaves
 - Roasted coffee: Toasty & sulphury; mellow, magnificent aroma

Astoria

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