

Research Note

ADDITIONAL EVALUATION OF QUALITY OF COFFEE HARVESTED IN PLASTIC NETS¹

The acceptability of percolated coffee harvested with plastic nets has been studied by Vicente-Chandler et al.² and Caloni et al.³ No significant differences in aroma and flavor were reported between percolated coffee prepared from roasted beans collected every 2 and 4 weeks with plastic nets, and coffee prepared with hand-picked beans. Significant difference was reported when percolated coffee prepared from roasted beans collected in nets at 6, 9 and 10 weeks as compared with that from a hand-picked sample. Two hand-picked coffee samples processed by the wet and dry method,⁴ respectively, were also compared with several commercial brands.

Roasted coffee beans of five different brands were bought at a local market, ground and vacuum packed at the laboratory. Experimental beans were uniformly roasted, ground and vacuum packed at the laboratory also. For organoleptic evaluation coffee was prepared following the method described by Caloni et al.²

Tests were conducted with the percolated coffee for preference in aroma and flavor. Thirty pairs of percolated coffee samples were compared. Results were statistically analyzed.⁵

The following tabulation shows the results of the organoleptic evaluation in relation to flavor and aroma at the 5% level of significance.

<i>Sample</i>	<i>Results</i>
Wet Method	Hand picked better than Commercial 1 and Commercial 3. Hand picked better than Commercial 2 in flavor. Hand picked better than Commercial 4 and Commercial 5 in aroma.

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² Vicente-Chandler, J., Silva, S. and Abruña, F., 1969. A New Low Cost Method of Harvesting Coffee in High Yielding Plantations, *J. Agric. Univ. P.R.* 53 (4): 259-67.

³ Caloni, I. B., R. de Hernández, E. and González, M. A., 1981. Organoleptic Evaluation of Coffee Harvested in Plastic Nets, *J. Agric. Univ. P.R.* 65 (2): 190-91.

⁴ The washed or wet process consists in removing the soft outer pulp from the berries. This in turn leaves a slippery layer of mucilage which is removed by fermentation, natural or enzymatic, or by some other existing method. After removal of the mucilage, the coffee beans are dried and hulled before roasting. In the natural or dry process the coffee beans are allowed to dry in the fruit; then all the layers are removed at one time by hulling.

⁵ Larmond, E., 1977. *Laboratory Methods for Sensory Evaluation of Food*, Research Branch, Canada Dep. Agric. Publ. 1637.

Dry Method	Commercial 5 better than hand picked.
6 weeks	Commercial 1, Commercial 2, Commercial 3, Commercial 4 and Commercial 5 better than net picked at 6 weeks.
8 weeks	Commercial 1, Commercial 2, Commercial 3, Commercial 4 and Commercial 5 better than net picked at 8 weeks.

At 2 and 4 weeks there were no significant differences between the net picked and commercial samples

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