

# BIOVOLATILE FINGERPRINTING OF HONEY/PULPED NATURAL COFFEE WITH SACCHAROMYCES CEREVISIAE FERMENTATION

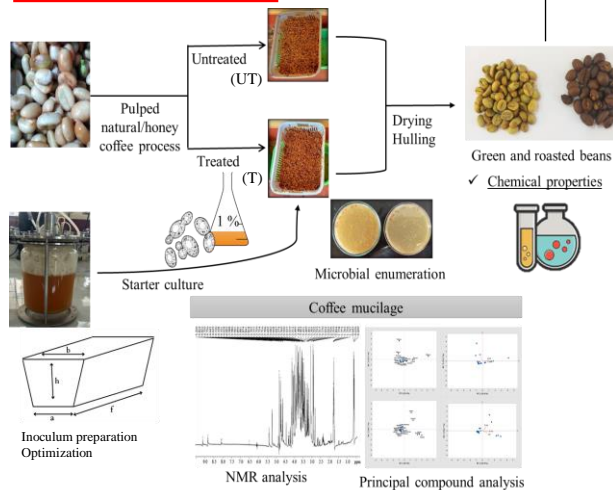
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## BACKGROUND

- Honey/pulped natural coffee process is a novel semi-dry processing technique
- It exhibit both natural and washed coffee characteristics
- Several studies have successfully used yeast as starter culture

## METHODOLOGY



## RESULTS

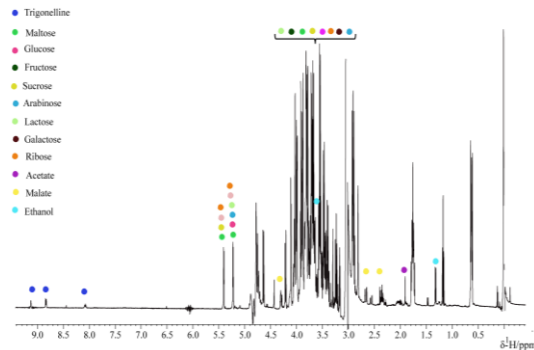


Fig 1. NMR profiles of T (0 h)

- 5 unique volatiles were identified in T
- Sweet, fruity and caramelly odor notes

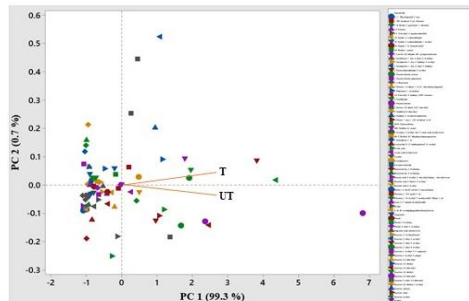


Fig 2. PCA plot for volatile profiles of T and UT

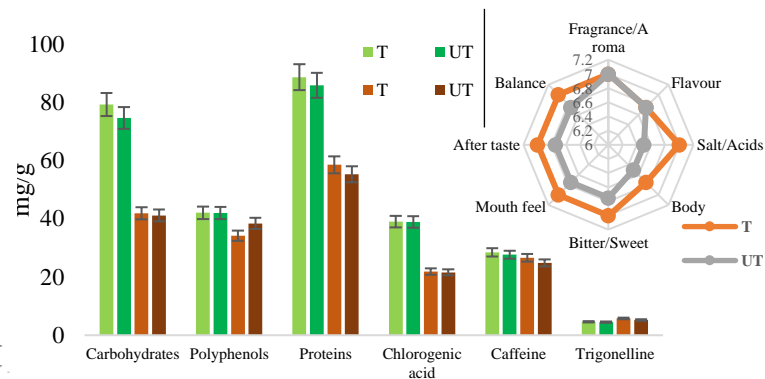


Fig 3. Chemical properties of green and roasted coffee Fig 4. Sensory profiles of T and UT

## CONCLUSIONS

- High quality of fermented coffee can be achieved using yeast, for a fermentation time of 192 h
- <sup>1</sup>H NMR is the first report regarding the identification of fermentation patterns

## REFERENCES & ACKNOWLEDGEMENTS

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- Aswathi, K.N., Shirke, A., Praveen, A., Chaudhari, S.R., Murthy, S., 2023. Pulped natural / honey robusta coffee fermentation metabolites - physico-chemical and sensory profiles. Food Chem. 429, 136897. <https://doi.org/10.1016/j.foodchem.2023.136897>

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