

Foreigner Coffea Arabica Varieties for Specialty Coffee Production in Brazil

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Introduction

Concerning to increase the genetic variability, several arabica coffee varieties from different countries were introduced in Brazil. The sensory evaluation is essential tool to get detail information about each coffee variety performance for use as criteria of selection in breeding program. It was evaluated the beverage quality of fifteen foreigner arabica coffee varieties aiming to identify the promise ones for coffee quality improvement in Brazil.

Materials/Methods

This study was carried out at Agronomic Institute (IAC), in Campinas, Sao Paulo State, Brazil, in a low altitude environment (670 masl). It was evaluated 15 varieties of *Coffea arabica* from Congo, Ethiopia, Kenya and Tanzania. Samples of ripe fruits from each variety were prepared by dry process and the coffees were sun dried in African Bed dryer until to reach 12% of water content. Samples of coffee beans were submitted to descriptive analysis of beverage quality according to the Specialty Coffee Association (SCA) procedures.

Table 1. Beverage quality of *Coffea arabica* varieties from IAC Coffee BAG in Campinas, Sao Paulo state, Brazil

VARIETY/COUNTRY	SCA SCORE	SENSORY CHARACTERISTICS
N39 - Tanzania	93	Wild fruits, spicy, citrusy, floral, watermelon
P3930 - Ethiopia	89	Red fruits, floral, strawberry
F840 - Tanzania	88	Wild fruits, honey, spicy
Amphillo - Ethiopia	88	Wild fruits, honey, citrusy
H1 - Tanzania	88	Red fruits, molasses, cinnamon, winey
P3926 - Ethiopia	87	Floral, peach, honey
Series L - Kenya	87	Woody, spicy, honey, red fruits
KP423 - Tanzania	87	Wild fruits, honey, spicy
P3913 - Ethiopia	87	Spicy, wild fruits, marmalade, citrusy
H1 - Tanzania	87	Tobacco, spicy, red fruits
H66 - Tanzania	86	Red fruits, honey, spicy, tobacco
Mysore - Congo	86	Marmalade, spicy, tobacco, winey, clove
Mibirizi - Ethiopia	86	Red fruits, honey
N39 - Tanzania	86	Spicy, banana, nutmeg
KP532 - Tanzania	86	Cashew, banana, spicy



Figure 1. Arabica coffee varieties - IAC.

Results/Discussion

It was observed that all coffee varieties were classified as specialty coffee showing cumulative SCA score over 86 points. The N39 variety was outstanding coffee, which the highest cumulative score was 93 points with flavor characteristics that reminder watermelon, wild fruits, spicy, floral and citrusy.

Conclusion/Perspectives

Considering that all coffee varieties were from the same environmental conditions, under rigorous quality control in the post-harvest processing, it is supposed that the beverage quality differences, emphasizing the flavor, can be attributed to genetic effects.

References:

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