



14TH ANNUAL CONFERENCE AND TRADE SHOW
July 10 – 12, 2009
MAUI TROPICAL PLANTATION

The Basics of Coffee Roasting Workshop

Conducted by John Kuper one of Hawaii's most experienced roasters

Friday July 10th at 9:00 am

Introduction & Overview

5min

- Green Coffee - Review (quality & storage practices)
 - Screening Green
 - Removing Metals

5min
- Equipment - Types of Roasters
 - Drum, Fluid bed, Profile Control, Craft
 - Inspection, Operation and Maintenance
 - Color equipment (Agtron, SCAA Tiles, etc...)
 - Moisture Measurement & Control

20min
- Roast Level(s) - Degrees of Roast
 - Terminology (light, cinnamon, city, American, etc...)
 - Application and choice of roast
 - Espresso, Drip brewer, Urn, flavored, etc...
 - What roast is appropriate for the coffee?
 - Does the roast bring to or take away from the coffee

15min
- Chemistry of Roasting
 - Pyrolysis and Coffee flavor
 - Heat and its effect on flavor
 - Using the senses for roasting (sight, sound & smell)
 - Ambient Conditions effect on roasting
 - Documenting (*profiling*) Roast
 - Roasting Demonstration
 - Cupping demonstration *based on the number of attendees*
 - *The Basics* Temperature & Time

60min
- Roasted Coffee Storage
 - Stalling (degassing) - A 24 hour wait
 - Packaging – Using a low oxygen environment

5min

Open Discussion & close - Q&A