



BOOT COFFEE
consulting & training

To: Graciano Cruz, Panama
From: Boot Coffee Consulting, Willem J. Boot
Date: November 17, 2009
Subject: Roasting profile of Honey coffee types

Dear Graciano,

Attached is our recommended profile for the roasting of honey coffee types.

Please forward this to your clients.

Best regards,

Willem J. Boot

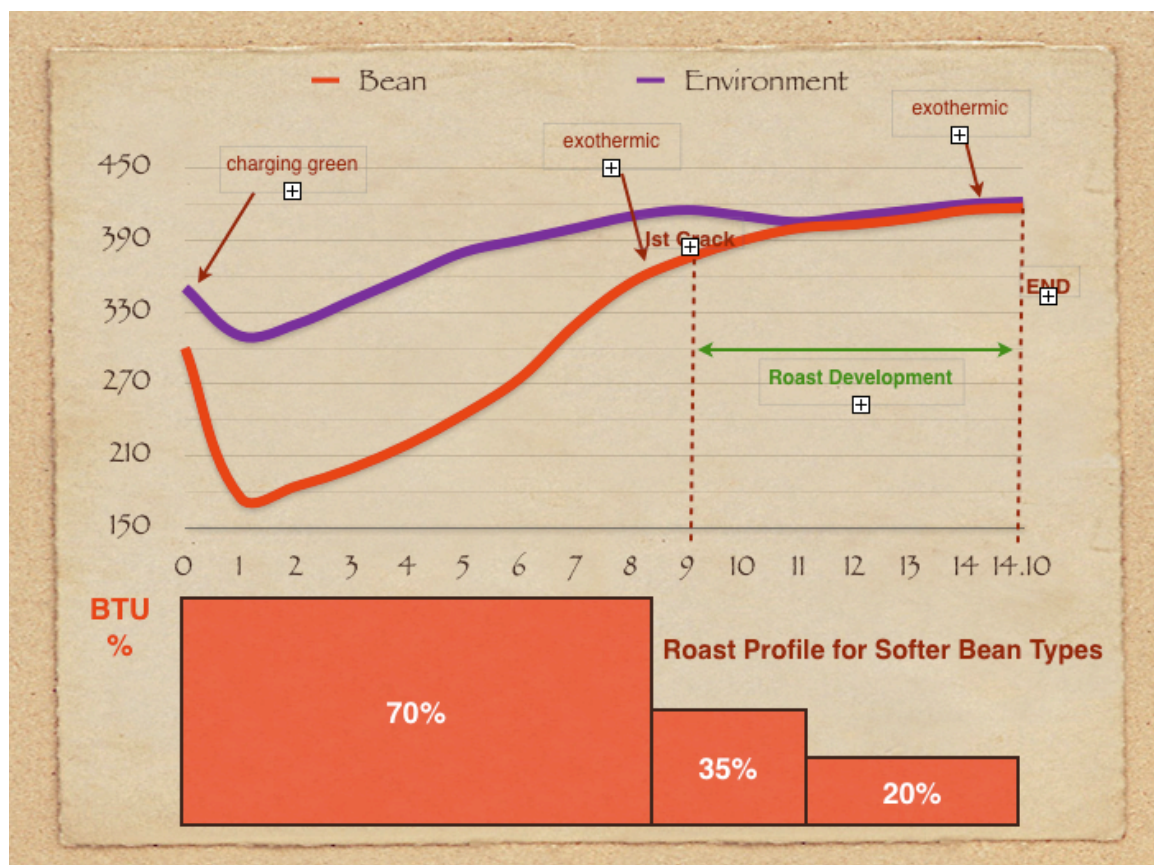


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ROASTING HONEY COFFEE TYPES AND SIMILAR SOFTER BEANS

Introduction

Honey coffee beans contain a softer exterior surface which requires these beans to be treated like soft coffee beans. The honey (sugar) deposit makes the exterior shell of the green beans sensitive for scorching, which can result -in the cup- into burnt flavor taints. The solution: roast these beans with lower heat from the start of the roasting cycle.



Description of Roasting Process

Beans are charged at 350 F. with the burners producing a heat output of 70% capacity. Before the start of the first crack (about 60 seconds prior to the heat becoming exothermic), the heat is reduced to 35%.



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The first crack will initiate slowly and gently. Once the first crack is completed, the roast can be finished slowly.

In the final stage, the setting of the burner heat output depends on the color of the final roast. If the roast is finished before the second crack, then keep the burner at 20% output. If the coffee is roasted into or after the second crack, then the heat output of the burner can be increased back to 35%.

Overall the roast time should not exceed 16 minutes.

The Roast Development time (RD) should be 3 to 5 minutes.

(RD: time between start of the first crack and the end of the roast).
