

Effect of Processing Method on Sensory Quality of Arabica Coffee Cultivated at Different Altitudes

BASTIANELLO, E.S.^{1*}; FALCON, M.L.T.¹; SILVA, M.C.²; MORELI, A.P.³.

¹ Department Food Science and Technology, Instituto Federal do Espírito Santo, Venda Nova do Imigrante.

² Department Microbiology, Universidade Federal de Viçosa, Viçosa.

³ Department Administration, Instituto Federal do Espírito Santo, Venda Nova do Imigrante.

*E-mail: elisasbastianello@gmail.com

The fungi and bacteria in the beans, during fermentation, directly influence the quality of the drink and, associated with these fermentations, there is a series of microorganisms that can contribute positively or negatively to the quality of the coffee bean, given the need to understand in depth the factors that determine the production of specialty coffees by producers within this context. A total of 28 properties in the southwestern mountainous region of Espírito Santo were examined, and experiments were conducted at six different altitudes (753, 794, 915, 931, 1004 and 1161 meters), they were conducted in a causal block design with 4 replications, where it was evaluated the processing. The coffee variety used was Catuaí Vermelho-81, and the harvesting method was 100% manual and selective, with the following process: Fully-washed with yeast (*Saccharomyces cerevisiae* sp.) for 36 hours of fermentation. Statistical analyses, joint analyzes of experiments were carried out, means were compared using the Tukey test at 5% probability, regression models were tested using the F test and parameters were tested using the t test, using the program for statistical analysis SAEG. Results showed that the use of yeast as a starter culture in wet fermentation is a relevant alternative for coffee-producing regions at lower altitudes. This approach helps improve the sensory notes of coffee beans, which naturally tend to have lower sensory scores at lower altitudes. However, for regions located above 1000 meters in altitude, overall sensory scores tend to decrease.

Key words: coffee; fermentation; altitude; sensory quality.

Efeito do método de processamento na qualidade sensorial do café arábica cultivado em diferentes altitudes

Estudou-se 28 propriedades da região sudoeste serrana do Espírito Santo, observando a necessidade de entender os fatores que determinam a produção de cafés especiais. Os experimentos foram realizados em seis altitudes e o café usado foi Catuaí Vermelho-81, a colheita foi 100% manual e seletiva, com o seguinte processo: Fully-washed com *Saccharomyces cerevisiae* sp. a 36 horas de fermentação. Avaliou-se que o tempo de 36 horas não afetou a qualidade no processamento via úmida, o uso de leveduras pode ser uma alternativa relevante para áreas de menor altitude, tendo em vista que as notas globais caem após os 1000 metros.

Palavras-chave: café; fermentação; altitude; qualidade sensorial.

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