

STUDYING THE PROPERTIES OF COFFEE DRINKS MADE FROM COFFEE FRACTIONS OF DIFFERENT PARTICLE SIZES

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ABSTRACT

Coffee is a widespread and popular drink, consumed in significant quantities around the world. The quality of coffee beverages is affected by a number of factors, including the temperature, pressure, flow time and particle size of the coffee grounds.

We have investigated the effects of coffee bean grind size on the physico-chemical and organoleptic properties of brews for two different types of coffee beans. Our research included, among others, the measurement of pH, colour intensity, caffeine content, dielectric properties and antioxidant activity.

The results showed the effects of the particle size on the different properties of the coffee drinks.