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Czech Journal of

FOOD SCIENCE

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Czech J. Food Sci.

Budryn G., Nebesny E., Kula J., Majda T.,

Krysiak W..

HS-SPME/GC/MS profiles of convectively and microwave roasted Ivory Coast Robusta coffee brews

Czech J. Food Sci., 29 (2011): 151-160

Robusta coffee beans were convectively, microwave, and convectively-microwave heated at 230° C, 700 W, and 230° C/700 W (coupled heating), respectively, over periods of time ensuring the optimum sensory properties of the brews. HS-SPME/GC/MS analysis of the emissions from brews of the roasted coffee beans revealed 119 compounds. The highest total content of volatile substances was found in the brews prepared from convectively-microwave roasted coffee beans but the microwave roasting resulted in the most acceptable