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Short Communication

Drying process and Ghanaian green coffee quality crude protein, pH and caffeine levels

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Abstract

Green coffee beans were dried using three methods (drying on raised platform, drying on polythene sheet kept on ground and drying on concrete floor) at three different densities (20, 30 and 40 Kg/m²). All drying methods and densities had no effect on % crude protein and caffeine levels while strongly affected the pH of dried beans. Drying on concrete floor at 40 kg/m² density yielded a significantly lower pH.

Key words: Green coffee, pH, crude protein and caffeine.

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