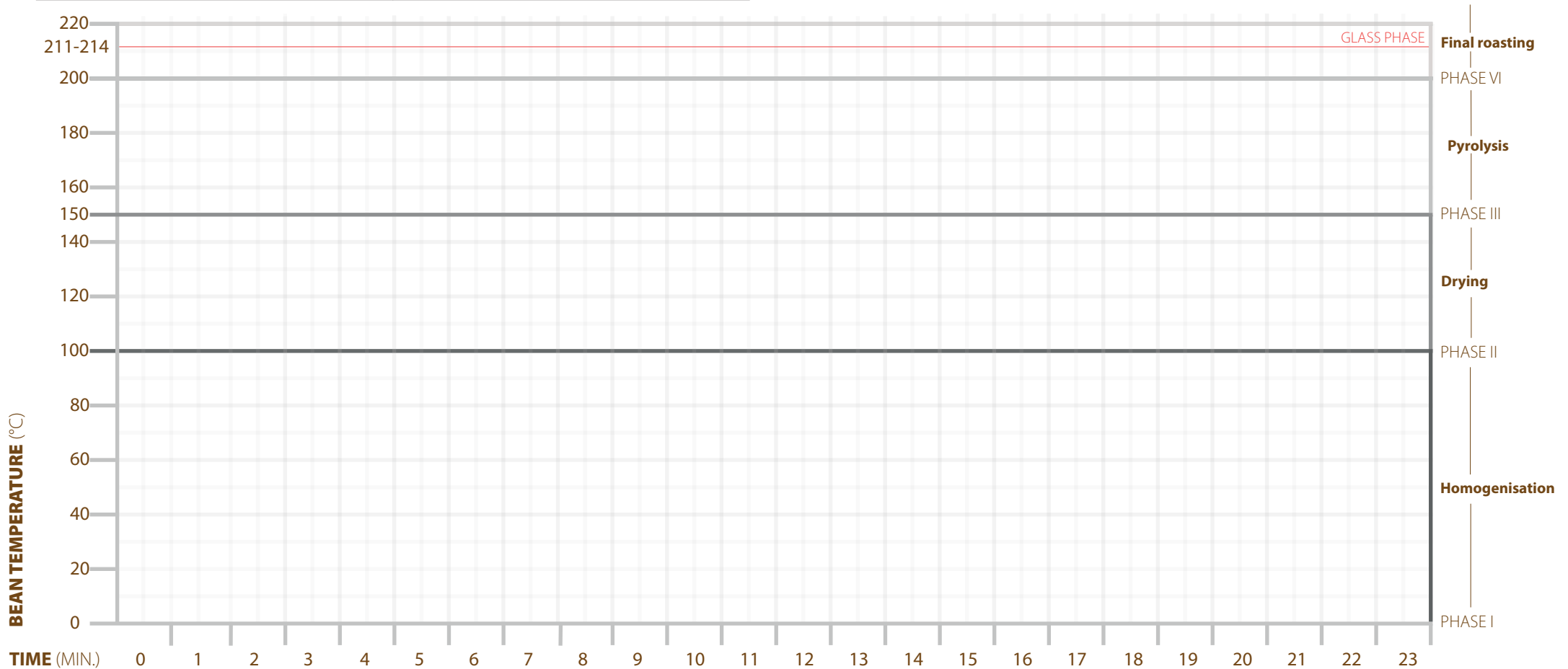


## CC- ROAST PROFILE

Date	Name		Roaster	
Depth of Roast	Coffee	Café Crème	Espresso	
	Light	Medium	Dark	
Initial weight	Moisture	Output weight	Moisture	
T1 (Insertion temperature.)		Roasting loss (Initial weight- Output weight)		

## GREEN COFFEE | #

Farm	Lot / Terrace	
Variety	Processing	
Altitude	Screen	
Yield (kg) / Bags	Crop	
Defects	Moisture	



The roasting profile is decisive for creating the taste of the coffee. Even with the same roasting intensity coffee will develop a different taste according to the roasting profile. The four phases of the roasting process have a varying effect on the flavor profile of coffee.

### PHASE I - „Homogenisation“

- Homogenisation of temperature and moisture

### PHASE II - „Drying“

- Control (regulation) of the acidity of the coffee

### PHASE III - „Pyrolysis“ Maillard reaction

- Degradation of sugar and flavor formation

### PHASE VI - „Final roasting“

- Surface smoothing of the coffee beans  
- Caramelizing of sugars