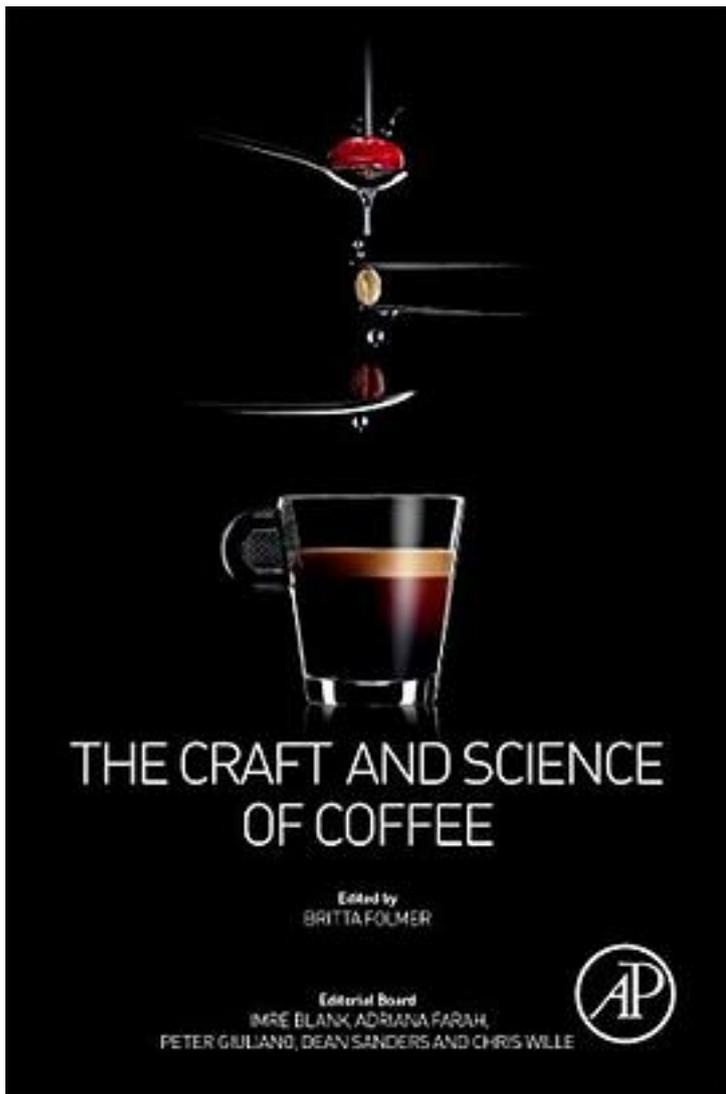


The Craft and Science of Coffee



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The Craft and Science of Coffee follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire.

For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other.

Key Features

1. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action.
2. Includes contributions from a multitude of experts who address complex subjects with a conversational approach.
3. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition.
4. Engages with the key challenges of future coffee production and potential solutions.

Link:

<https://www.elsevier.com/books/the-craft-and-science-of-coffee/folmer/978-0-12-803520-7>

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Dr. Britta Folmer is Coffee Science Manager at Nestlé Nespresso S.A. In her role she ensures that the science and expertise supporting Nespresso's coffee quality and development is communicated to the scientific and coffee expert community, as well as to consumers. Furthermore, she serves as scientific advisor for various coffee and product launches. Her way of working always aims at combining the knowledge and knowhow between scientists and crafts people.

目录: Table of Contents

- Chapter 1. The Coffee Tree—Genetic Diversity and Origin
- Chapter 2. Cultivating Coffee Quality—Terroir and Agro-Ecosystem
- Chapter 3. Postharvest Processing—Revealing the Green Bean
- Chapter 4. Environmental Sustainability—Farming in the Anthropocene
- Chapter 5. Social Sustainability—Community, Livelihood, and Tradition
- Chapter 6. Economic Sustainability—Price, Cost, and Value
- Chapter 7. Experience and Experimentation: From Survive to Thrive
- Chapter 8. Cupping and Grading—Discovering Character and Quality
- Chapter 9. Trading and Transaction—Market and Finance Dynamics
- Chapter 10. Decaffeination—Process and Quality
- Chapter 11. The Roast—Creating the Beans' Signature

- Chapter 12. The Chemistry of Roasting—Decoding Flavor Formation
- Chapter 13. The Grind—Particles and Particularities
- Chapter 14. Protecting the Flavors—Freshness as a Key to Quality
- Chapter 15. The Brew—Extracting for Excellence
- Chapter 16. Water for Extraction—Composition, Recommendations, and Treatment
- Chapter 17. Crema—Formation, Stabilization, and Sensation
- Chapter 18. Sensory Evaluation—Profiling and Preferences
- Chapter 19. We Consumers—Tastes, Rituals, and Waves
- Chapter 20. Human Wellbeing—Sociability, Performance, and Health
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