

Apr 27, 2023

Version 1

Volume of oils (fatty acids) in coffee and comparison between roast levels V.1

DOI

<https://dx.doi.org/10.17504/protocols.io.14egn2kozg5d/v1>

Shannon.logan¹

¹Glasgow Kelvin College



Shannon.logan

Create & collaborate more with a free account

Edit and publish protocols, collaborate in communities, share insights through comments, and track progress with run records.

Create free account

OPEN  ACCESS



DOI: <https://dx.doi.org/10.17504/protocols.io.14egn2kozg5d/v1>

Protocol Citation: Shannon.logan 2023. Volume of oils (fatty acids) in coffee and comparison between roast levels. **protocols.io** <https://dx.doi.org/10.17504/protocols.io.14egn2kozg5d/v1>

License: This is an open access protocol distributed under the terms of the [Creative Commons Attribution License](#), which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited

Protocol status: Working

We use this protocol and it's working

Created: April 26, 2023



Last Modified: April 27, 2023

Protocol Integer ID: 81075

Keywords: volume of oil, comparison between roast level, roast level, oil, coffee, fatty acid, roast, volume

Abstract

Measuring the volume of oils produced in coffee across a range of roasts.



- 1 Grind coffee to desired consistency and weigh 20g to put into cafetiere
- 2 Boil kettle with 250ml of deionised water
- 3 Pour boiling water into a beaker and allow to cool to 93°C, using a digital thermometer to ensure accuracy of temperature.
- 4 Once the water has cooled to the desired temperature, pour into the cafetiere and allow to brew for 4 minutes, using a timer/stopclock.
- 5 Pour each 2 of each sample into the centrifuge tubes, and centrifuge samples at 6000rpm for 30 minutes.
- 6 When the centrifugation is complete, using a syringe, remove the top layer of oils from the sample, and measure against the syringe measurements.
- 7 Take note of each sample's volume.