INTERNATIONAL STANDARD

ISO 6668

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Green coffee — Preparation of samples for use in sensory analysis

Café vert — Préparation d'un échantillon en vue de l'analyse sensorielle

Reference number
ISO 6668:1991(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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Green coffee — Preparation of samples for use in sensory analysis

1 Scope

This International Standard specifies a method for the roasting of green coffee and the preparation from the ground coffee sample of a beverage to be used in sensory analysis.

NOTES

1 The sensory analysis which will be carried out following this preparation may be used to determine the acceptance or rejection of a shipment of coffee depending on the agreements between the parties concerned. Generally, the sample will require a light roast for assessment of defects, and a medium roast for assessment of flavour and colour (see 8.1).

2 A beverage prepared in accordance with this International Standard may be used not only for purposes of quality control, but also for purposes of comparative assessment of different samples, in which case an identical procedure (see clause 8) should be followed for each of the samples.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 3696:1987, *Water for analytical laboratory use — Specification and test methods.*

ISO 4072:1982, *Green coffee in bags — Sampling.*

3 Definition

For the purposes of this International Standard, the following definition applies.

beverage: Solution prepared by the extraction of soluble substances from roasted and ground coffee using freshly boiled water, under the conditions specified in this International Standard.

4 Principle

Roasting and grinding of a sample of green coffee. Infusion of the roasted and ground coffee in freshly boiled water in a cup.

5 Reagent

5.1 Water, complying with grade 3 of ISO 3696:1987, free from chlorine or other foreign flavours and with a medium hardness.

NOTE 3 The water should contain approximately 15 mmol calcium carbonate ($CaCO_3$) per litre to 25 mmol calcium carbonate ($CaCO_3$) per litre.

6 Apparatus

Usual laboratory apparatus and, in particular, the following.

6.1 Batch roaster, equipped with a cooling system in which air is forced through a perforated plate, capable of roasting up to 500 g of green coffee in 12 min max. to a medium brown colour.

6.2 Dial thermometer, suitable for use in the roaster (6.1) for measuring coffee bean temperatures up to 240 °C.

6.3 Balance, having an accuracy of approximately 0,1 g.