

THE BOOK of ROAST

VOLUME 2

CONTENTS



Coffee Production & Processing

- Fermentation in Coffee Processing
- Post-Harvest Processing Methods and Effects on Coffee Aroma and Flavor
- Inoculation in Post-Harvest Processing
- Adventures in Coffee Processing
- Quality of Life: Seed Viability
- Sustainability in Coffee Production and Processing



Defects & Grading

- Physical Analysis of Green Coffee
- Defining Defects
- Grading Green Coffee for Physical Defects
- Three Key Coffee Grading Concepts, As Applied in Specific Growing Regions



Cupping & Sensory Evaluation

- Coffee Cupping Forms
- The Sensory Evaluation of Coffee
- A Game of the Mind
- Grinder Alignment
- Exploring Scent



Sourcing & Logistics

- All About That Plan
- The Mechanics of Coffee Importing
- Storage, Samples and Shipping
- What You Need to Know About LTL Freight



Equipment & Technology

- The Coffee Roaster's Tool Kit
- Understanding the Potential in Your Coffee Roasting Machine
- Go With the Airflow
- Spectroscopy Illuminated
- Demystifying Roast Analysis
- Our World Through a Keyhole: Thermocouple Readings
- NORM ROAST: A Protocol to Compare Energy Efficiency in Roasting Machines
- Can You Taste the Roasting System?
- When Technology Fails
- Managing the Nitty Gritty



Roasting Styles & Techniques

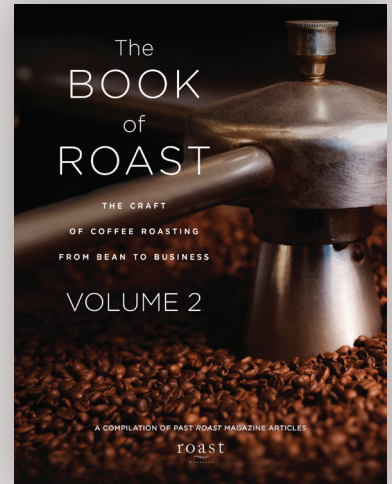
- Tasting the Roast Curve
- Flavor Development: The Relationship Between Time and Color in Coffee Roasting
- Light Roast, Dark Roast and Somewhere in Between
- Temperature Uncertainty
- Best Practices in Blending Coffee
- Baked Beans: Observations on Water Content During Coffee Roasting
- The Waiting Is the Hardest Part: How Processing Methods Affect Ideal Resting Times for Roasted Coffee

PRESENTED BY roast

MAGAZINE

A continuation of *The Book of Roast: The Craft of Coffee Roasting from Bean to Business*, Volume 2 expands on concepts introduced in the first book, from coffee production and evaluation to sourcing and roasting.

Whether you are just getting started, or you are an experienced roaster, this book will be a valuable resource on your coffee roasting journey.



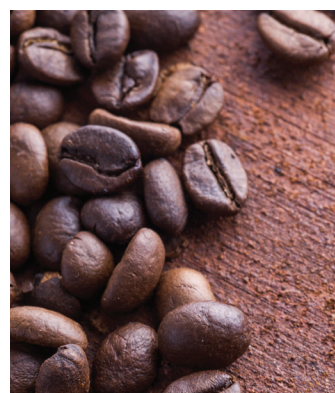
Quality Control

- A Measure of Control
- Quality Variations
- Illustrative Roasting
- True to Taste: An Exploration of Production Roast Evaluation
- Coffee Grinding, Particle Size and Measurement
- The Data Revolution



The Science of Coffee & Coffee Roasting

- Heating Things Up: An Introduction to Thermodynamics in Coffee Roasting
- Sweetness in Coffee
- Understanding Total Dissolved Solids in Coffee Brewing
- Using Organic Acids as a Training Tool
- The Effects of Total Water Hardness on Coffee Extraction
- Is Freshness Specialty Coffee's Line in the Sand?
- Unlocking the Mystery of Cold Brew
- The Decaffeination Process



Roasting Business

- Building a Mid- to Large-Scale Specialty Coffee Roasting Plant
- Roasting Plant Continuity Planning
- Minding Your Business
- The Perfect Package: Selecting the Right Packaging for Roasted Coffee
- The Learning Curve: Ancillary Education for Coffee Professionals
- A Guide to Cold Brew
- Is Your Food Safety Plan Complete?