

# THE BOOK of ROAST

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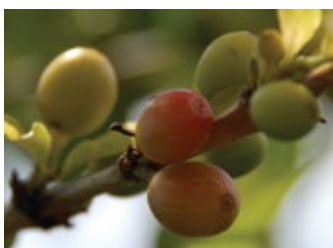
### History of Coffee Roasting

- A History of Roasting Equipment
- Roasting Through the Ages



### Origin & Green Coffee

- Coffee Production & Processing
- Processing Methods
- Green Coffee Certifications
- A Guide to Buying Green Coffee
- Understanding Commodity Market Lingo
- Green Coffee Storage
- Green Coffee Defects
- SCA's Green Arabica Coffee Classification System



### The Science of Coffee

- Browning Reactions
- Heat Transfer
- Acrylamide
- Science Behind Coffee Aroma
- Chemistry of Brewing
- Chlorogenic Acids



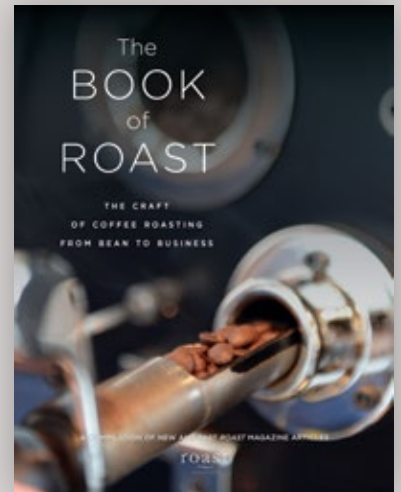
### Roasting Technique & Roasting Equipment

- Purchasing Coffee Roasting Equipment
- Roasting Equipment Maintenance
- Roasting Fundamentals & Technique
- Sample Roasting
- Roast Logs
- How to Prevent Inconsistencies, Deficiencies and Errors
- Cooling Methods
- Blending Coffee
- Decaffeinated Coffee
- Packaging



PRESENTED BY **roast**  
MAGAZINE

From green coffee to writing a business plan, *The Book of Roast* will fully engage you in the world of coffee roasting. We hope this collection motivates you to begin roasting or helps you cement your current roasting technique and move to the next level of roasting.



### Cupping & Sensory Evaluation

- Craft of Cupping
- How to use Le Nez Du Café



### Quality Control

- How to Set Up a Coffee lab
- Color Analysis in Quality Control



### Business Basics

- How to write a Business Plan for Roasting
- Small Production Layout Plan
- Leasing a roasting space
- Production Control and Inventory Management
- Accounting and Finance for Coffee Roasters
- Trademark Rules
- Air-Quality regulations and Emissions
- Food Safety Modernization Act

