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IN DEVELOPMENT

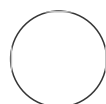
🌐 Testing of Total Dissolved Solids in Coffee Samples

COMMENTS 0

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ABSTRACT

Testing the total dissolved solids levels in different coffee samples

PROTOCOL CITATION

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<https://protocols.io/view/testing-of-total-dissolved-solids-in-coffee-sample-cjwdupa6>



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- 1 Grind coffee to desired consistency and weigh 20g to put in cafetiere.
- 2 Boil kettle with 250ml of deionised water.

- 3 Pour boiling water into 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 Once the coffee has brewed, use the cafetiere as stated in the instruction manual, and pour coffee into beaker.
- 6 Using a syringe, Take 1ml of the coffee and place in the refractometer, placing the syringe against the walls of the well to cool the sample for better reading.
- 7 Take note of the refractometer reading.
- 8 Repeat this process for all coffee samples.