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# Volume of oils (fatty acids) in coffee and comparison between roast levels

Shannon.logan<sup>1</sup><sup>1</sup>Glasgow Kelvin College

Shannon.logan

## ABSTRACT

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

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**Protocol status:** Working  
We use this protocol and it's working

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- 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.