Coffee is one of the most popular beverages in the world, however, little information is found regarding the mineral composition of commercial roasted and ground coffees (RG) and its correlation with organic bioactive compounds. 21 commercial Brazilian RG coffee brands - 9 traditional (T) and 12 extra strong (ES) roasted ones - were analyzed for the Cu, Ca, Mn, Mg, K, Zn, and Fe minerals, caffeine, 5-caffeoylquinic acid (5-CQA) and melanoidins contents. For minerals determination by flame atomic absorption spectrometry (FAAS), the samples were decomposed by microwave-assisted wet digestion. Caffeine and 5-CQA were determined by liquid chromatography and melanoidins by molecular absorption spectrometry. The minerals and organic compounds contents association in RG coffee was observed by a principal component analysis. The thermostable compounds (minerals and caffeine) were related to dimension 1 and 2, while 5-CQA and melanoidins were related to dimension 3, allowing for the T coffees segmentation from ES ones.

Keywords: caffeine; calcium; filtered coffee; potassium; principal component analysis.

INTRODUCTION

Brazil is the world’s largest coffee producer and exporter, with an estimated production from 57.2 to 62.0 million 60 kg-bags in 2020.1 *Coffea arabica* and *Coffea canephora* species are the mostly cultivated and marketed ones. According to the Brazilian Coffee Industry Association (ABIC), coffee beverage consumption in Brazil in 2017 was 83 L per capita and the filtered-brew type prepared with roasted and ground (RG) coffee is the one most consumed.2

RG coffee in Brazil is marketed in 3 categories - gourmet, superior, and traditional/extra-strong - based on the global quality of beverages evaluated by professional cuppers using a 10-grade scale. Taking into account the 896 ABIC-certified brands in 2019, 55% were graded as traditional/extra-strong, the most sold ones in the Brazilian domestic market. For the traditional/extra-strong category, the raw material may be *Coffea arabica* or *Coffea canephora* blends at least NY (New York) 8 types with a maximum 20% (w/w) of defects and with overall beverage quality graded between 4.5 and 6. In the Brazilian market, traditional-graded coffees (T) with a more intense roasting process are usually labelled as extra-strong (ES). In short, coffees with more defects are subjected to more aggressive roasting processes to disguise their unpleasant aroma and flavor characteristics.

The mineral content ratio in coffee leaves and beans, mineral supplementation in the plant, and the coffee beverage’s quality have been the focus of various studies.3-7 Some researches on the mineral content in green coffee are found in order to identify the region of origin.8-12 Minerals are stable to the roasting process and thus have an advantage over organic compounds, which were exposed to matter degradation.13 However, the mineral content in RG is affected by both environmental and agronomic conditions. During coffee plant nutrition, minerals are usually absorbed from the soil and complemented by fertilizers.12

In this respect, bioactive organic compounds have been gaining ever increasing attention in the literature for several reasons. Coffee bioactive compounds are well recognized by their health benefits, such as positive memory effects, chronic degenerative diseases prevention,14,15 and also an inverse link with the total mortality risk.16 Despite their different genetic and environmental conditions from minerals, some bioactive hydrolysoluble compounds (e.g., chlorogenic acid and melanoidins) are highly dependent on the roasting process.17,18

However, studies on mineral contents in roasted coffees, combined with the bioactive organic compounds determination are scarce in the literature. Some authors have focused solely on the mineral profile19-22 and others on organic compounds.23-25 The few existing studies combining these two approaches are limited to green coffees beans or coffee brews.5,26 No research has been found on inorganic and organic compounds and its relationships in RG coffees - material for most coffee beverages.

In this context, the aim of this study was to provide the main mineral composition (Ca, Cu, Mn, Mg, K, Zn, and Fe contents) and organic biohydrolysoluble compounds (caffeine, 5-caffeoylquinic acid, and melanoidins) on traditional RG coffee types marketed in Brazil.

EXPERIMENTAL

Reagents, standards, equipment and materials

Reagents, solvents and analytical grade materials used: ultrapure water obtained with an ultra-purifier system (18.2 MΩ cm resistivity, Master System®, Gehaka, São Paulo, Brazil); concentrated nitric acid (HNO₃) (65% w/v, Sigma Aldrich, St. Louis, USA) - previously purified in a quartz sub-boiling system (model DuoPur®, Milestone, Sorisole, Italy); concentrated hydrogen peroxide (H₂O₂) (30% v/v, Sigma Aldrich, St. Louis, USA); concentrated hydrogen peroxide (H₂O₂) (30% v/v, Sigma Aldrich, St. Louis, USA); HPLC grade acetonitrile (J.T. Baker, Phillipsburg, USA); acetic acid (purity ≥ 99.8%, Sigma Aldrich, St. Louis, USA); for flame atomic absorption spectrometer (FAAS), the
aqueous reference solutions containing Ca, Cu, Fe, K, Mg, Mn, and Zn prepared from each elemental standard (1000 µg mL⁻¹, SCP Science, Baie-d’Urfé, Canada) by serial dilutions. The analysis accuracy procedure was verified using a standard reference material (Embrapa RM-Agro E1001 (FO-01/12), Brachiaria brizantha cv Marandu) digested under similar conditions applied for coffee samples. For HPLC analysis, the following chromatographic standards were used: caffeine and 5-caffeoylquinic acid (5-CQA) (Sigma Aldrich, St. Louis, USA) and an Acclaim®TM Polar advantage II C18 column (3 µm, 120 A, 4.6 x 150 mm) (Thermo Fisher Scientific, Germering, Germany).

### Coffee samples

21 RG coffee commercial samples were purchased from a local supermarket in the municipality of Medianeira, Paraná, Brazil. All samples weighted 500 g and were vacuum-packed. 9 of them were labelled as traditional (T) and 12 as extra strong (ES). The RG coffees color-characterization was done by lightness (L*) measurements in triplicate using a colorimeter (CR-400, Konica Minolta, Tokyo, Japan). The analysis was carried out under an integrating sphere and a 45° viewing angle (lighting d/45 and illuminating D).

### Microwave digestion and mineral determinations

Microwave digestion was performed according to Amorim Filho et al. in triplicate. Each sample was weighed (0.400 g) in 50 mL PTFE-TFM closed vessels (standing 310 °C and 40 bar), added with 3 mL HNO₃ (65% w/v) and 2 mL H₂O₂ (30% v/v) and left open at room temperature for 20 min. The samples were subjected to wet digestion using a microwave oven (Multiwave GO®, Anton Paar, Graz, Austria). The USEPA 3052 digestion method was used by linearly increasing the temperature to 180 °C for 4.5 min, kept for 9.5 min and then cooled.

Mineral determination was carried out using a flame atomic absorption spectrometer (FAAS) equipped with a Deuterium background correction system (model AA 240-FS, Varian, Australia). K was determined by emission mode, whereas all other analytes were determined by absorption mode. The Schinkel modifier (0.5% v/v) was added to all digested samples and reference solutions. External calibration with a 7-point analytical curve for each analyte was performed at the concentration range described in Table 1. The other FAAS operational conditions for each analyte are shown in Table 1.

### Organic compounds extraction and caffeine, 5-CQA, and melanoidins determination

Simultaneous caffeine and 5-CQA analyses and melanoidins estimates were performed as per Kalschne et al. Aqueous extracts were obtained in triplicate for the organic compounds determination.

### RESULTS AND DISCUSSION

The lowest average L⁺ value for ES coffees (19.70 ± 1.25) suggests that they were subjected to a more intense roasting process compared to T coffees (20.75 ± 1.42). However, Souza et al. (2010) observed no difference on the average L⁺ value for T (19.5) and ES (20.5) Brazilian RG coffees, respectively. Such results reinforce that the ES coffee does not necessarily present a darker color.

When analyzing samples from different Brazilian brands, origins, and processing techniques, it was observed that the extra strong coffees had a slightly lower L⁺ value than the traditional ones.

### Coffee samples mineral contents

The commercial RG coffee presented a mineral content ranging from 18832 to 28707 µg g⁻¹ for K; 2025 to 2779 µg g⁻¹ for Mg; 881 to

### Table 1. FAAS instrumental conditions for Cu, Ca, Mn, Mg, K, Zn, and Fe determination in coffees

<table>
<thead>
<tr>
<th>FFAS conditions</th>
<th>Cu</th>
<th>Ca</th>
<th>Mn</th>
<th>Mg</th>
<th>K</th>
<th>Zn</th>
<th>Fe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wavelength (nm)</td>
<td>327.4</td>
<td>232.0</td>
<td>403.1</td>
<td>285.2</td>
<td>766.5</td>
<td>213.9</td>
<td>248.3</td>
</tr>
<tr>
<td>Spectral band width (nm)</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.1</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>Hollow cathode lamp current (mA)</td>
<td>4</td>
<td>4</td>
<td>5</td>
<td>4</td>
<td>-</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Air flow (L min⁻¹)</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Acetylene (L min⁻¹)</td>
<td>2.2</td>
<td>2.2</td>
<td>2.2</td>
<td>2.2</td>
<td>2.2</td>
<td>2.2</td>
<td>2.2</td>
</tr>
<tr>
<td>Sample aspiration rate (mL min⁻¹)</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
</tr>
<tr>
<td>Linear range (µg mL⁻¹)</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
<td>0.25-2.0</td>
</tr>
</tbody>
</table>
Caffeine, 5-CQA and melanoidins content in coffee samples

The caffeine content ranged from 1577 to 2499 mg 100 g⁻¹, while the 5-CQA content ranged from 177 to 872 mg 100 g⁻¹. The melanoidins ranged from 13107 to 18062 mg 100 g⁻¹ (Table 2). Caffeine and 5-CQA content in commercial roasted and ground coffees fell within the range found in the literature for Coffea arabica, Coffea canephora, blends and commercial coffees of different origins and various roasting degrees. The content ranges reported by other studies were from 1070 to 2417 mg 100 g⁻¹ for caffeine, 93 to 1145 mg 100 g⁻¹ for 5-CQA, and from 10640 to 27300 mg 100 g⁻¹ for melanoidins (Table 4).23-25,34,36

Commercial coffees in Brazil do not usually show the material (Arabica or blended species) or roasting degree on their information labels, but some assumptions may be made based on the composition. For thermostable caffeine, it is well known that Coffea canephora has higher contents than Coffea arabica ones.31,36 For 5-CQA, in addition to species variations (Coffea canephora have lower 5-CQA content than Coffea arabica), which is less significant, the chlorogenic acids undergo many changes during the roasting process such as isomerization, epimerization, lactonization, and degradation to low-molecular-weight compounds during the roasting process,37 which justify their lower content in roasted coffees.17,18 Melanoidins are brown bioactive compounds produced during the roasting process by the Maillard reaction. No differences in melanoidins content were observed in the RG coffee species, however, a roasting degree increase usually increases the melanoidins content.17,28,38

Table 2. Content of mineral and organic compounds of commercial roasted coffee samples (dry basis)

<table>
<thead>
<tr>
<th>Sample</th>
<th>Cu (µg g⁻¹)</th>
<th>Ca (µg g⁻¹)</th>
<th>Mn (µg g⁻¹)</th>
<th>Mg (µg g⁻¹)</th>
<th>K (µg g⁻¹)</th>
<th>Zn (µg g⁻¹)</th>
<th>Fe (mg 100g⁻¹)</th>
<th>Caffeine (mg 100g⁻¹)</th>
<th>5-CQA (mg 100g⁻¹)</th>
<th>Melanoidins (mg 100g⁻¹)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1T</td>
<td>17.41±0.45</td>
<td>940±42</td>
<td>24.64±0.30</td>
<td>2025±76</td>
<td>2725±1213</td>
<td>9.49±0.18</td>
<td>82.9±2.3</td>
<td>2499±12</td>
<td>683±12</td>
<td>1522±12</td>
</tr>
<tr>
<td>2T</td>
<td>24.39±0.27</td>
<td>1013±46</td>
<td>27.62±0.33</td>
<td>2097±148</td>
<td>2870±1502</td>
<td>10.58±0.18</td>
<td>120.4±13.6</td>
<td>2090±25</td>
<td>582±14</td>
<td>1673±459</td>
</tr>
<tr>
<td>3T</td>
<td>18.25±0.10</td>
<td>967±41</td>
<td>27.94±0.31</td>
<td>2042±42</td>
<td>2237±1473</td>
<td>9.69±0.07</td>
<td>161.6±8.1</td>
<td>2163±30</td>
<td>699±23</td>
<td>1540±82</td>
</tr>
<tr>
<td>4T</td>
<td>21.94±0.45</td>
<td>961±32</td>
<td>33.21±0.29</td>
<td>2217±117</td>
<td>2172±629</td>
<td>9.49±0.32</td>
<td>119.1±2.2</td>
<td>1688±50</td>
<td>712±17</td>
<td>1365±46</td>
</tr>
<tr>
<td>5T</td>
<td>14.60±0.24</td>
<td>1156±51</td>
<td>32.61±0.83</td>
<td>2486±26</td>
<td>22647±612</td>
<td>9.31±0.27</td>
<td>194.5±4.2</td>
<td>1684±20</td>
<td>872±21</td>
<td>14908±49</td>
</tr>
<tr>
<td>6T</td>
<td>14.37±1.04</td>
<td>1123±29</td>
<td>29.80±0.87</td>
<td>2450±154</td>
<td>22302±979</td>
<td>10.01±0.14</td>
<td>94.0±2.3</td>
<td>1896±23</td>
<td>497±9</td>
<td>16072±125</td>
</tr>
<tr>
<td>7T</td>
<td>18.36±0.67</td>
<td>904±28</td>
<td>30.02±1.10</td>
<td>2203±460</td>
<td>22434±481</td>
<td>7.99±0.17</td>
<td>119.3±0.5</td>
<td>1793±19</td>
<td>642±22</td>
<td>15094±255</td>
</tr>
<tr>
<td>8T</td>
<td>17.81±0.58</td>
<td>881±13</td>
<td>28.19±0.22</td>
<td>2334±27</td>
<td>21235±689</td>
<td>8.16±0.15</td>
<td>111.0±3.3</td>
<td>1916±11</td>
<td>450±67</td>
<td>1663±164</td>
</tr>
<tr>
<td>9T</td>
<td>14.49±1.29</td>
<td>1107±53</td>
<td>23.47±0.69</td>
<td>2391±169</td>
<td>20574±715</td>
<td>8.14±0.18</td>
<td>99.1±2.5</td>
<td>2193±84</td>
<td>583±12</td>
<td>15895±369</td>
</tr>
</tbody>
</table>

Mean T  17.96  1006  28.63  23249  23249  9.21  117.4  1986  636  15538

RSD T  19%  10%  11%  12%  12%  10%  27%  13%  20%  6%

Mean ES  18.53  1230  27.68  21734  21734  7.78  103.3  1958  399  15973

RSD ES  13%  22%  11%  10%  10%  9%  25%  14%  35%  10%

T: traditional Brazilian coffees; ES: extra strong Brazilian coffees; RSD: relative standard deviation; results expressed by mean ± standard deviation; different superscript letters in the column indicate differences by the Tukey test (p ≤ 0.05).
Principal component analysis

A three-dimensional consensual solution explained 65% roasted coffee samples variance (Figure 1). Dimension 1 justified 28% of variance and it was highly and positively correlated to all mineral contents and, to a lesser extent, to 5-CQA. A positive correlation was observed between some minerals, however, it was weak (< 0.68) (data not shown).

Dimension 2 explained 21% of variance and was mainly positively correlated to caffeine, K, and melanoidins contents.

Table 3. Comparative mineral content of roasted coffee samples from different studies

<table>
<thead>
<tr>
<th>Reference</th>
<th>Samples</th>
<th>Digestion method</th>
<th>Determination technique</th>
<th>Ca (µg g⁻¹)</th>
<th>K (µg g⁻¹)</th>
<th>Mg (µg g⁻¹)</th>
<th>Mn (µg g⁻¹)</th>
<th>Fe (µg g⁻¹)</th>
<th>Zn (µg g⁻¹)</th>
<th>Ca (µg g⁻¹)</th>
<th>Pd (µg g⁻¹)</th>
<th>Cu (µg g⁻¹)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current article</td>
<td>Brazilian commercial roasted coffees (n = 21)</td>
<td>Microwave</td>
<td>FAAS</td>
<td>14.4-24.4</td>
<td>881-1861</td>
<td>20.1-41.5</td>
<td>2025-2779</td>
<td>18832-28707</td>
<td>6.8-10.6</td>
<td>76.2-194.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mean</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>RSD</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

21 | Coffea arabica roasted coffee from Brazil, Nicaragua, Honduras, El Salvador, Colombia and Guatemala (n = 9) | Digestion Block | ICP-OES | 11.2-17.8 | 880-1090 | 13.2-44.6 | 1730-1940 | 12730-14930 | 5.06-36.9 | 40.3-59.8 |

21 | Coffea canephora roasted coffee from Ivory Coast, Vietnam, Cameroon and Uganda (n = 9) | Digestion Block | ICP-OES | 13.1-17.2 | 870-1350 | 12.1-19.8 | 1460-1800 | 13890-15410 | 4.94-31.8 | 50.6-73.4 |

20 | Commercial roasted coffees from Costa Rica, Colombia, Guatemala, Panama, Ethiopia, Kenya, Sulawesi and Sumatra (n = 160) | Digestion Block | ICP-OES | 12.5-18.1 | 934-1234 | 19-39 | 2058-2410 | 17500-19600 | 6.51-8.03 | 12-31 |

22 | Commercial roasted coffee (n = 75) | Dry muffle incineration | FAAS | 12.1-20.1 | 513-1620 | 16.5-40.6 | 800-2840 | 11750-15850 | 3.2-16.2 | 20.3-67.8 |

22 | Commercial Coffea arabica coffee from India, Australia, Tanzania, Peru, Cuba, Timor, Zambia, Honduras and Indonesia (n = 60) | Dry muffle incineration | FAAS | 8.8-30.1 | 674-1490 | 17.6-16.6 | 746-929 | 11370-22750 | 5.7-14.0 | 18.4-53.8 |

19 | Brazilian commercial roasted coffees (n = 5) | Microwave | FAAS | 12.5-18.7 | 1121-1943 | 22.0-36.0 | 1913-2356 | 19633-26675 | 4.65-7.14 | 61.0-282.3 |

19 | Brazilian commercial roasted coffees (n = 5) | Digestion Block | FAAS | 13.3-18.8 | 1200-1944 | 19.8-31.7 | 1835-2283 | 20474-27930 | 4.80-15.48 | 51.4-192.0 |

32 | Brazilian commercial roasted coffees (n = 8) | - | X-rays | 13.0-25.8 | 1080-2235 | 26.0-37.0 | 1758-2596 | 18142-29039 | 7.1-11.2 | 52.85 |

33 | Organic coffee from Colombia, Honduras, Mexico, and Ethiopia (n = 4) | - | X-rays | 10-11 | 1205-1205 | 16-32 | - | 16543-17577 | 4-6 | 25-35 |

RSD: relative standard deviation.; ICP-OES: inductively coupled plasma optical emission spectrometry; FAAS: flame atomic absorption spectrometry.

Table 4. Comparative caffeine and 5-CQA content and estimative of melanoidins of roasted coffee samples from different studies

<table>
<thead>
<tr>
<th>Reference</th>
<th>Samples</th>
<th>Determination technique</th>
<th>Caffeine (mg 100 g⁻¹)</th>
<th>5-CQA (mg 100 g⁻¹)</th>
<th>Melanoidins (mg 100 g⁻¹)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current article</td>
<td>Brazilian commercial coffees (n = 21)</td>
<td>HPLC</td>
<td>1633-2499</td>
<td>264-872</td>
<td>13107-18062</td>
</tr>
<tr>
<td>Mean</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>RSD</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

34 | Commercial coffee blends in a sealed package and capsule (n = 2) | HPLC | 1877 | 478 | 15786 |
35 | Coffea arabica coffee in different roasting degree (n = 6) | HPLC | 1096-1518 | - | - |
35 | Coffea canephora coffee in different roasting degree (n = 6) | HPLC | 1925-2212 | - | - |
25 | Brazilian traditional and extra strong commercial coffees (n = 10) | HPLC | - | 114-596 | - |
23 | Brazilian traditional and extra strong commercial coffees (n = 13) | HPLC | 1070-1790 | 140-690 | - |
24 | Coffee arabica roasted at 170 or 200°C/15 min (n = 6) | HPLC | - | 93-761 | - |
24 | Coffee canephora roasted at 170 or 200°C/15 min (n = 6) | HPLC | - | 175-1145 | - |
36 | Coffee arabica and Coffea canephora or blends (n = 4) | Spectrophotometer | - | - | 10640-14590 |
17 | Coffea arabica coffee in different roasting degree (n = 12) | Dialysis | - | - | 14400-23600 |
17 | Coffea arabica coffee in different roasting degree (n = 12) | Dialysis | - | - | 18500-27300 |

RSD: relative standard deviation.
According to the literature, caffeine could be found in a complex with polyphenols even in green coffee beans. A well-known feature for the two compound classes is their interaction to form an easily found complex: crystalline caffeine potassium chlorogenate 1:1. This approach may justify the link between caffeine and K content in coffee samples. Moreover, Clemente et al. previously reported the correlation between higher K content and caffeine content increase on coffee beans.

A negative association between caffeine and melanoidins content may be related to the caffeine thermostability and the melanoidins formation during the roasting process. As reported by Vignoli et al., other bioactive compounds responsible for the coffee’s antioxidant activity, such as 5-CQA - except caffeine and melanoidins - have decreased with the roasting process.

To a lesser extent, Dimension 2 correlated negatively caffeine with Mn and Mg. Caffeine is a secondary metabolite of coffee plant with effects on central nervous system stimulation. Its precursor is theobromine, with three N-methyltransferases involved in its biosynthesis. According to Suzuki and Takahashi, methyltransferases do not require divalent cations such as Mg$^{2+}$ and Mn$^{2+}$. Since the mineral chelating agents have only partially inhibited both theobromine and caffeine formation, it appears reasonable that the caffeine content increases while the Mn and Mg contents decrease on coffee beans.

Dimension 3 explained 16.57% of variance and was positively correlated to 5-CQA content and negatively correlated to the melanoidins content. This dimension was correlated to a roasting degree, segmenting T coffees (at bottom of the plot) from ES ones (top of the plot). Significant beans composition changes occurred during the roasting process due to pyrolysis, caramelization, and Maillard reactions. Melanoidins were formed by the interaction among polysaccharides, galactomannans, and arabinogalactans (the latter being mostly covalently linked to proteins in green coffee beans), proteins (amino acids), and chlorogenic acids. Therefore, when chlorogenic acids were degraded during roasting, melanoidins were formed (with chlorogenic acids incorporated in their structure). The 5-CQA content for T (636 ± 126; RSD 20%) and ES coffees (400 ± 140; RSD 35%) suggest that ES coffees were more intensely roasted and had a greater roasting process variation.

The principal component analysis by dimension 3 allowed the coffee segmentation into traditional and extra strong. Dimensions 1 and 2 showed the occurrence of a correlation between minerals and organic compounds (i.e. caffeine), mainly associated with agricultural treatments and agronomic conditions. Since the minerals and caffeine contents had no variation in the roasting process, its proportions would remain in roasted coffee, making them attractive for segmenting commercial coffees with beans that have been produced at various roasting degrees. On the other hand, dimension 3 was closely related to the roasting process, so it separated into more and less roasted coffees, regardless of their origin.

Since both mineral and organic compounds are hydrosoluble, the correlations between them in roasted beans are reflected in the coffee brew.

CONCLUSIONS

The principal component analysis allows for traditional coffee segmentation from extra strong ones, taking into account the mineral and organic compounds evaluated. The thermostable compounds (minerals and caffeine) are more attractive for roasted and ground coffee correlations.

ACKNOWLEDGMENTS

This study was financed in part by the Conselho Nacional de Desenvolvimento Científico e Tecnológico (CNPq), Coordenação de Aperfeiçoamento de Pessoal de Nível Superior - Brasil (CAPES) - Finance Code 001, and Fundação Araucária.

REFERENCES
