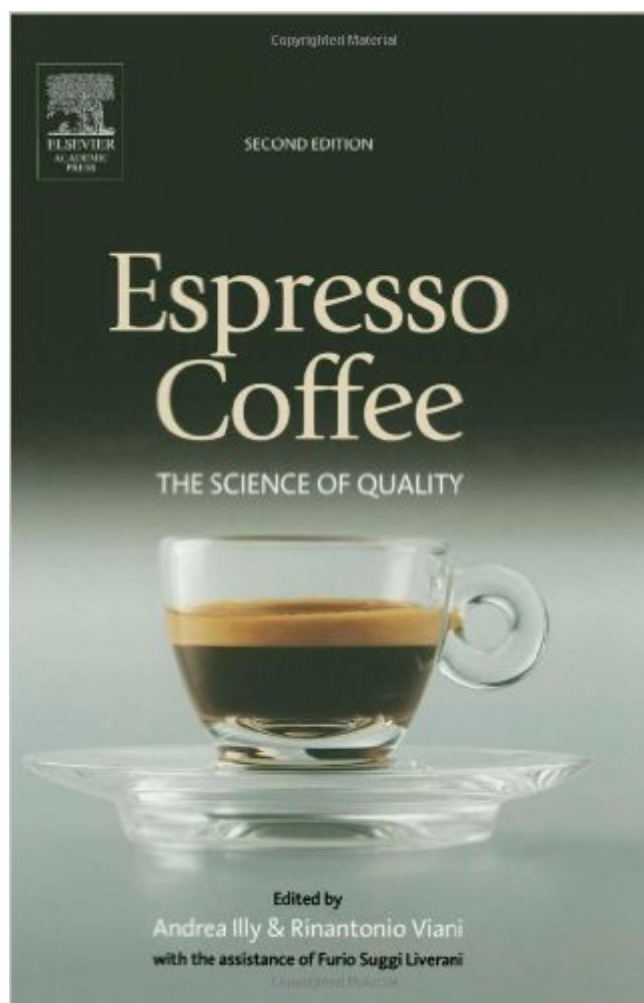


The book was found

Espresso Coffee, Second Edition: The Science Of Quality



Synopsis

Written by leading coffee technology specialists in consultation with some of the world's biggest coffee manufacturers, the second edition of the successful Espresso Coffee will once again comprehensively cover the current status of the chemistry and technology of espresso coffee. It comprehensively covers topics such as agronomy, green coffee processing, roasting/grinding, packaging, percolating and decaffeination techniques. It provides a comprehensive resource for those interested in the fundamental notions of coffee quality; with a point of reference given in the form of a detailed bibliography to provide direction to the wider literature. Chapters Include: * Quality of espresso coffee * The plant * The raw bean * Roasting * Grinding * Packaging * Percolation * The cup * Physiology

Book Information

Hardcover: 398 pages

Publisher: Academic Press; 2 edition (January 5, 2005)

Language: English

ISBN-10: 0123703719

ISBN-13: 978-0123703712

Product Dimensions: 5.8 x 1 x 9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars Â Â See all reviews Â (8 customer reviews)

Best Sellers Rank: #198,360 in Books (See Top 100 in Books) #81 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Coffee & Tea #144 in Â Books > Textbooks > Business & Finance > Economics > Microeconomics #155 in Â Books > Medical Books > Medicine > Internal Medicine > Pathology > Clinical Chemistry

Customer Reviews

A complete and total in-depth scientific analysis of coffee. Not light reading, and not for casual coffee drinkers. This is the holy bible of technical manuals regarding coffee. Growing history, chemical breakdown, regional traditions - serious stuff. An awesome book if you want the real deal behind espresso. Very technical. It includes some math and chemistry. It does, however, have enough background and clarification that a non-technical person could leaf through it and still enjoy plenty of what it has to offer. It really shines as a in-depth espresso tech manual though. Some have reviewed this book as way to technical. That is akin to saying an in depth car repair schematic manual is way to technical. It's not full of complicated writing, it's full of very complicated subject

matter. Keep that in mind. Certainly not a 'beach read' unless, like me, you're an engineer and enjoy the more refined technical side of the world. And think the beach is just a big sand pit that hands out sunburns. I requested that this book be made available on the kindle bookstore, and a few months later it was. I bought it on the spot, and love it.

Unlike many coffee related books, this one goes a lot further. This book approaches coffee with a scientific approach, not a descriptive approach, which makes it harsher to read, but which provides info unavailable elsewhere. By no means should this book be considered as your first coffee related book. Cover coffee basics through other more appropriate books. Once you've read a couple, if you really want to go deeper into the knowledge of coffee, this book is for you. It requires that you have a scientific background though. You will see some chemistry formulas and it does discuss kinetic energy; it's somewhat technical. I would give it a perfect 5 star rating, but I feel that some information in this book lacks relevance. In purchasing this book, I wanted to understand the science behind coffee to help me make better coffee. I felt that many passages of this book were irrelevant towards that goal. Hope this helps !

Best book currently available for the guy that wants to know more but it's not for average browsing. Covers espresso coffee from origin to cup. Doesn't give a scientific answer for every question which says to me that there are still aspects that are "art" and not yet fully explained. The book I was looking for hasn't been written yet (to my knowledge). Maybe it never will be.

This is knowledge. Deep, dense truth. Waist deep and amazing. This is as nerdy as you can get topically, and it doesn't stop there. Get at it. This book is a research based affirmation of what I have been telling people for years about coffee. Make it your own.

[Download to continue reading...](#)

Easy Coffee Cake Recipes: - 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel (Coffee Cake, Coffee Cakes, Recipe for Coffee Cake, Delicious ... Streusel, Crumb Coffee Cake)

Book 4) Espresso Coffee, Second Edition: The Science of Quality The Professional Barista's Handbook: An Expert Guide to Preparing Espresso, Coffee, and Tea Poor-Quality Cost:

Implementing, Understanding, and Using the Cost of Poor Quality (Quality and Reliability) Coffee:

Everything You Ever Wanted to Know About Coffee Coffee Time: A Coffee Lovers Coloring Book For Stress Relief and Relaxation (Whimsical Refreshments) (Volume 3) All about Coffee: A History of Coffee from the Classic Tribute to the World's Most Beloved Beverage I Love Coffee! Over 100

Easy and Delicious Coffee Drinks Coffee Roasting: Quick and Easy Guide to Make a Great Cup of Coffee! The Art and Craft of Coffee: An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee How to Make Coffee So Good You'll Never Waste Money on Starbucks Again (The Coffee Maestro Series Book 1) Coffee and Cake: Enjoy the Perfect Cup of Coffee--with Dozens of Delectable Recipes for Caf  Treats Nuovo Espresso: Libro Studente 1 (Italian Edition) Italian Espresso Textbook 1 (English and Italian Edition) Espresso Extraction: Measurement and Mastery Measuring Data Quality for Ongoing Improvement: A Data Quality Assessment Framework (The Morgan Kaufmann Series on Business Intelligence) Barely Legal Magazine by Hustler. Collectors Guide from # 1 in September, 1993 to October, 2016: Complete Barely Legal Collector's Guide: INDEXED FOR EASY ... QUALITY (HIGH QUALITY COLLECTOR'S GUIDES) Juran's Quality Planning and Analysis for Enterprise Quality (McGraw-Hill Series in Industrial Engineering and Management) ISO 10005:2005, Quality management systems - Guidelines for quality plans ISO 3951-1:2005, Sampling procedures for inspection by variables - Part 1: Specification for single sampling plans indexed by acceptance quality limit ... quality characteristic and a single AQL

[Dmca](#)