

## GREEN COFFEE

D. Apaydın<sup>\*</sup>, H. Apaydın, Ü. Geçgel

Namık Kemal University, Faculty of Agriculture,  
Food Engineering Dept, Tekirdağ

Coffee is one of the most popular beverages consumed in the world. Coffee is also crucial to the economies and politics of many developing countries. Recently, there has been an increasing interest on green coffee consumption due to its unique composition and properties. Green coffee has a mild, green, bean-like aroma. The typical aroma of the coffee develops during the roasting process. The carbohydrates and amino acids in green coffee are the main components that contribute to the formation of the characteristic aroma during roasting. Green coffee beans contain high amounts of phenolic acids. The main phenolic components of green coffee are chlorogenic and caffeic acids that exhibit antimutagenic, anticarcinogenic and antioxidant activities. The main carbohydrate occurring in green coffee is sucrose which is a well known pioneer for the formation of acrylamide during roasting. Green coffee beans have a lipid content that ranges from 10% to 13% on dry basis. Lipid content is composed of: triacylglycerols (75%), terpene esters (14%), partial acylglycerols (5%), free fatty acids (1%), free sterols (1.5%), sterol esters (1%) and polar lipids (<1%). Kahweol and cafestol are the two main terpene esters present in coffee lipids associated to hypercholesterolaemia, anticancer effects and applications in sunscreen. Tocopherols ( $\alpha$ ,  $\beta$ ,  $\gamma$  and  $\delta$ ) are also present in coffee lipids. Due to its stimulating properties and health beneficial activities, green coffee is getting more popular in the world.

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\* Corresponding author: dkoc@nku.edu.tr