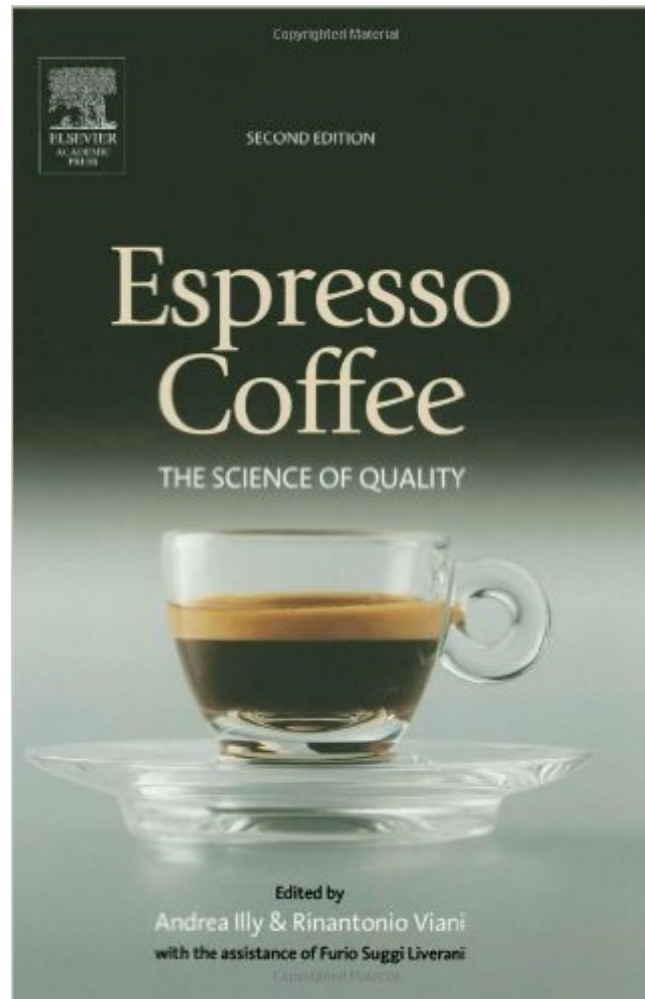


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# Espresso Coffee, Second Edition: The Science Of Quality



## 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

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## 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 isn't 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.

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