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Technical Writing

ENGL 372

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Technical Description of Coffee Beans

History of the Coffee Bean

Coffee Beans are the 2nd largest traded commodity in the world today. They have a long history spanning over a thousand years. Their primary purpose of coffee beans today and in the past is being the main ingredient of the very popular drink known as coffee. Before that people tried eating them raw however most people find them too bitter to enjoy and opted to make coffee from coffee beans. Coffee beans were first derived from Ethiopia and introduced to Arabia (Yemen) where they were brewed into coffee, that was enjoyed by people of all walks of life. The port at which coffee beans were first introduced to Yemen is called Mocha which today is synonymous with coffee. Early Muslims called the drink "qahwa" and that is still a popular name for coffee in several modern languages. Translated, "qahwa" means prevent sleep. The drink eventually traveled to Turkey where the first coffee shop was opened. Over time coffee beans traveled into Europe and Asia where they were planted and harvested. At times through history coffee has been banned due to its stimulating effects, however those bans were reversed.

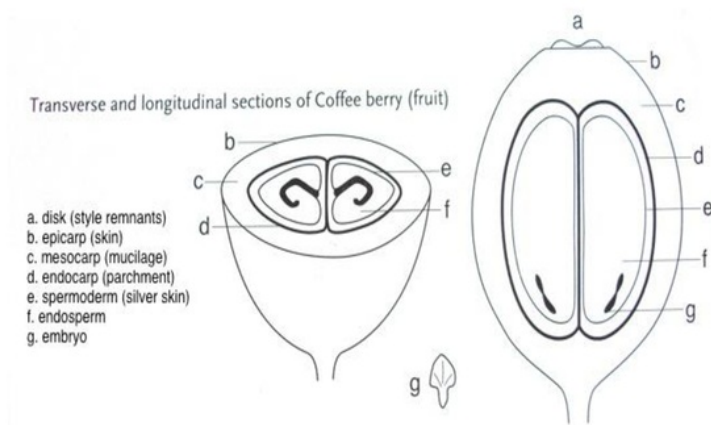
Function in Coffee

Coffee beans are the primary and only needed ingredient to make coffee. A coffee bean is derived from a coffee plant. It is the pit inside the red or purple fruit known as a cherry. Coffee beans are seeds but due to their shape similar to beans they are referred to as coffee beans. Beans start out as green and they are roasted with dry heat and constant agitation to guarantee even heating. Changes to heating results in different flavors to the coffee. Often different types are mixed to create blends and flavors that can't be obtained with a single type of roast. Coffee mainly drunk for its stimulating effects that are caused by caffeine. Different types of beans have varying caffeine content. The two most consumed coffee bean variants, Arabica and Robusta consist of 0.8%

Seed

The coffee Bean is comprised of three main parts, which are the silver skin, endosperm and an embryo. Coffee beans vary in color, but the majority are a range of light to dark brown, also black and beige after being roasted, prior to that they tend to be green. Each bean weights about .13g a bean. The shape is oval and similar to that of a bean with a short-split line down the middle. They are dry and have a smooth feel on the back and bumpy on the front. The average size of coffee beans 10mm long and 6mm wide.

Coffee Beans Parts



E- Silver skin-Also know as the spermoderm. It is the most outer layer at surrounds the seed.

F- Endosperm- This part is made up of 2 part, which is the anterior and exterior

endosperm. The chemical content of the endosperm determines the bean's flavor and smell.

G- Embryo- This part is about 3 to 4 mm long and is the portion of the coffee bean capable of developing into a new seed via epigeal germination.

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<http://www.casabrazilcoffees.com/learn/anatomy-of-the-coffee-fruit-and-bean/>

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