

Autocrat Coffee & Extracts



Autocrat Coffee & Extracts

The Key to Good Coffee Flavor



Presented by,
Sue Maiocchi
Director, Technical Services
Autocrat, Inc.



The Key to Good Coffee Flavor

Presented by, Sue Maiocchi

Director, Technical Services

Autocrat, Inc.

PREMIUM COFFEE & SYRUP Since '1895

Coffee Is Our Heritage

- Founded in 1895 by Frank O. Field, Autocrat is a fourth generation family owned business producing quality coffees, syrups and extracts.
- Coffee milk, made with **Autocrat Coffee Syrup**, was officially named the state drink of Rhode Island in 1993.



Coffee Is Our Heritage



Founded in 1895 by Frank O. Field, Autocrat is a fourth generation family owned business producing

quality coffees, syrups and extracts.



Coffee milk, made with Autocrat Coffee Syrup, was officially named the state drink of Rhode Island in 1993.

Autocrat Company Divisions

- **Food Service**
 - Restaurants, Cafés, Healthcare Facilities, Hotels, etc.
- **Retail**
 - Autocrat's Premium Coffee and Syrups
- **Distributor & Private Label**
 - Vending and Office Coffee Services
- **Food Ingredient**
 - America's Leading Producer of Coffee Ingredients
- **Newport Coffee Traders**
 - Gourmet coffee brand. This line sold through Autocrat's Food Service, Distributor and Retail divisions.



Autocrat Company Divisions



Food Service

- Restaurants, Cafés, Healthcare Facilities, Hotels, etc.



Retail

- Autocrat's Premium Coffee and Syrups



Distributor & Private Label

- Vending and Office Coffee Services



Food Ingredient

- America's Leading Producer of Coffee Ingredients



Newport Coffee Traders

- Gourmet coffee brand. This line sold through Autocrat's Food Service, Distributor and Retail divisions.

The “Root” of Coffee

- The coffee tree has its “roots” in Ethiopia around the 9th century, thanks to a goat herdsman who noticed how active the goats became when they ate the coffee cherries. The caffeine gave the goats a real “kick”.



The “Root” of Coffee



The coffee tree has its “roots” in Ethiopia around the 9th century, thanks to a goat herdsman who

noticed how active the goats became when they ate the coffee cherries. The caffeine gave the goats a real “kick”.

***0 Autocrut»**



The “Root” of Coffee

- From Ethiopia, coffee migrated to Yemen, where it was cultivated. Coffee gained popularity with Arabians during the 16th century.
- It migrated again to India, where Europeans developed a liking to the beverage.
- In the United States, coffee consumption began in the 1660's and became more popular after the Boston Tea Party.



The “Root” of Coffee



From Ethiopia, coffee migrated to Yemen, where it was cultivated. Coffee

gained popularity with Arabians during the 16th century.



It migrated again to India, where Europeans developed a liking to the beverage.



In the United States, coffee consumption began in the 1660's and became more popular after the Boston Tea Party.

Coffee Trees Belong to the Genus “Coffea”

- Today, two species of coffee are grown commercially:

Coffea arabica (Arabica)

Coffea robusta (Robusta)



Arabica coffee = sweet taste, rich aroma, bright flavor

Robusta coffee = harsh, dirty or woody flavor, heavy body



Coffee Trees Belong to the Genus “Coffea”



Today, two species of coffee are grown commercially:

Coffea arabica (Arabica) Coffee robusta
(Robusta) Arabica coffee = sweet taste,
rich aroma, bright flavor Robusta coffee
= harsh, dirty or woody flavor, heavy
body



Arabica and Robusta

- Arabica coffee is a better quality coffee because it develops the best flavor and aroma grown at higher altitudes.
- Advantages of Robusta are that the coffee plant grows at lower altitudes, produces a higher yield and is more disease resistant.
- Arabica coffee is grown in Central & South America.
- Robusta is grown predominantly in Africa, Asia and Brazil.



Arabica and Robusta



Arabica coffee is a better quality coffee because it develops the best flavor and aroma grown at higher altitudes.



Advantages of Robusta are that the coffee plant grows at lower altitudes, produces a higher yield and is more disease resistant.



Arabica coffee is grown in Central & South America.



Robusta is grown predominantly in Africa, Asia and Brazil.

Which country produces and exports the most coffee?



- Costa Rica
- Colombia
- Brazil



Which country produces and exports the most coffee?



Costa Rica



Colombia



Brazil

Factors in GROWING that affect the flavor of coffee



- **Variety** (Bourbon, Caturra, Catuai, etc.) – think of the difference in varieties of apples
- **Altitude** (Arabica: 2700 – 6100 ft.; Robusta: 610 – 1,800 ft.)
- **Soil** (limestone, volcanic ash, volcanic ash with pumice, clay)
- **Temperature/Humidity/Rainfall** (Shade-grown or not)
- **Care of the crop** (fertilizer, pesticide, pruning)



Factors in GROWING that affect the flavor of coffee

■

Variety (Bourbon, Caturra, Catuai, etc.) – think of the difference in varieties of apples



Altitude (Arabica: 2700 – 6100 ft.; Robusta: 610 – 1,800 ft.)



Soil (limestone, volcanic ash, volcanic ash with pumice, clay)



Temperature/Humidity/Rainfall
(Shade-grown or not)



Care of the crop (fertilizer, pesticide, pruning)

PREMIUM COFFEE In SYRUP

Since 1895