

Türk Kahvesi içtiniz mi? *

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Dünya Bölgelere ayrılmışken, Osmanlı hakimiyetinde kahve, İngiliz hakimiyetinde ay ve Avrupa Afrika'dan getirdiği Cacao içmekteydi. Amerikalılar limandaki çay demetlerini/ çuvallarını denize dökmeleri ile kahveye dönmüş oldular. Daha sonra Orta Amerika'daki Kokain yerine kahve fidanı ekmeleri ile kahvede söz sahibi olmuşlardır.

Bu Makale kahve içilmesinin kültürel yapılaraya göre değişimini sunmaktadır.

S

izin damak tadınıza göre hazırlanan kahve, gerçekte size bir kültürel değişim olarak sunulmaktadır. Belirli kahveyi içme bir ailesel boyut olmuştur.

Kahve çekirdek halinde alınmakta, evde özel kavrulmakta, tek kavrulma ile çifte kavrulma farklı olup, hemen kullanılmaz ise koku faktörü zayıflamaktadır.

Bunun gibi birçok özellikle bu çalışmanın temeli olmakta, yazarın ailesinden gördüğü özelliklerde eklenecektir

Özet

Türk Kahvesi içtiniz mi?

Amaç: Kahve bir kültürel boyut olarak simgelenen bir içecek olması ile bu konuda geniş bilgi temelinde irdeleme yapılmaktadır. Türk kahvesi de konu edinilmektedir.

Dayanaklar/Kaynaklar: Kahve konusunda Wikipedia kaynaklı bilgiler temelinde yorumlar yapılmaktadır.

Genel Yaklaşım: Kahve ile ilgili genel yaklaşımın, kültürel boyut ile yapılandırılmaktadır.

Yaklaşım: Kahvenin bitkisi, kahve meyvesi, hazırlanması, kavrulması, öğütülmesi, çeşitli maddeler ile birlikte kullanımı, değişik yapılanması ile birlikte genel kahve ile ilgili konular yorumlanmaktadır.

Sonuç: Kahve konusunda yaklaşım yapılmaktadır.

Yorum: Kahve bir kültürel boyuttur ve her birey ve aile kendine özgü bir seçenek oluşturabilmektedir. Türk kahvesi de burada özgün bir yeri olmaktadır.

Anahtar Kelimeler: Kahve, Türk kahvesi ve kültürel boyut

Outline

Have you ever try the Turkish Coffee?

AIM: Coffee as a cultural symbol of plant. The information about at many perspectives is considered at this Unit.

Grounding Aspects: Wikipedia is widely used concerning on coffee, from plant, cultivation, preparation etc., and discussion is indicated.

Introduction: The coffee perspectives on general considerations.

Notions: The coffee plant, cultivation, agricultural consideration, preparation, several coffee drinks etc. on subject to discussed.

Conclusion: Cultural point of view on coffee, every people every family and nations have special considerations

Key Words: Coffee, Turkish Coffee and cultural perspective

Giriş

Kahve ile çay sıklıkla karşılaştırılır, bunun anlamsız olduğu belirgindir. Birisine anneni mi, babanı mı daha çok seviyorsun gibi bir sorudur, ikisinin yeri, anlamı ve kültürel boyutu farklıdır.

Çay sohbet için içilirken, kahve bir sır, bir dertleşme ve bir farklı boyuttur. Kahve bir statü belirtisidir. Bu nedenle kahve diye değil, genellikle Fransızca/Latince/İspanyolca olarak söylenerek istenir. Bu özellikler bilinmelidir. Kahve isterken, özel adı ile istenmesi beklenir, yanınızdaki de ben de şunu seviyorum diye söyler. Sakın onun neden yapıldığını sormayın, bilmeyebilir.

Atatürk ile ilgili iki kahve hikayesi nakledilir.

- Atatürk Kadife Kale’de İzmir ile ilgili ve Türkiye nasıl kalkındırabilir diye yakın arkadaşları ile konuşma yapıyorlarmış. Kahve istenmiş; birisi sade, birisi az şekerli, şekerli gibi çok farklı kahveler istenmiş. Kahveci çayda olduğu gibi fincanları getirmiş ve tek büyük bir cezve ile kahveleri koymuş. Hepsi bakmışlar, aynı kahve istenilenler farklı diyerek. Kahveleri tadınca, gerçekten de birisi şekerli, diğeri sade, orta şeklinde imiş. Nasıl olduğu sorulunca, eski sert taş gibi şekerden ezerek toz haline getirilmiş ve fincanlara önceden konulmuş. Dolayısıyla kahve konunca eridiği için ona göre uygun şekle gelmiş. Bunun üzerine Atatürk “*Biz niye endişe ediyoruz, Türk Milletinin ferasetine güvenelim ve dayanalım*” demiş, denilir.
- Atatürk İzmir girişinde, Manisa tarafından girişte yukarıdan bakan bir “Bel kahve/zafer kahvehanesi” bulunmaktadır. Burada Zafer Heykeli de vardır. Atatürk kurmayları ile birlikte gelmiş ve tabii kahve içecekler. Atatürk Kahveyi şekerli isteyince, oranın yöneticisi “*yapmayacaktın bunu bana Paşam demiş*”. Soğuk hava esince, Atatürk durum bir dinleyelim demiş. Kahvehane sahibi; “*Paşam, iri büyük yapılı birisini bekledim, orta boylu Paşa geldi, siyah pala bıyıklı birisi sandım, sarışın ve açık yüzlü Paşa geldi, şekersiz sade içer beklerken şekerli deyince dayanamadım*” demiş. Atatürk “*Savaş gönül ve inançla kazanılır, bunlar olmayınca diğerlerinin hiçbir anlamı olmaz*” demiş. Kahvehanede büyük bir coşku oluşmuş derler.

Bir anı paylaşayım.

Bir kongrede oturmuş, sohbet ediyor ve çay içiyorduk. Uzmanlıktan arkadaşım geldi ve kahve içelim dedi. Özel Türk kahvesi istedi fala da bakılacaktır.

Falda neler olduğunu sordu. Bir seyahat görüldüğü, İngiltere’deki kızının piyano resitalinin iyi geçeceğini belirttim. Ayrıca gelini olacak kızın, oğlunun beğendiği sarışın ve “S” harfi ile başladığını ve

yabancı olduğunu ilave ettim. Çok iyi geçineceklerini, onların İstanbul'a yakında geleceğini söyledim. Aynı zamanda kahvede de S harfi ile yolu ve paketler ile sarışın bir görüntüyü de gelini olduğunu söyledim.

Bu arada arkadaşım huzursuzlandı. Gizliden bana sordu, bunun anlamını. Benim fala inanmadığımı, geleceğin kimse tarafından bilinmediğini biliyordu. Ben de akşam yemekte birlikte idik dedim, 3-4 saat arkadaşımı dinledim, şimdi onu yatıştırıyorum dedim. Kısaca bir psikoanaliz yapmaktaydım. Bu sohbet değildi, dertleşme idi ve kahve de bahanesi idi.

Buna benzer yaklaşımlar kahve içerken yapılabilir.

Başka bir anı paylaşmak

Bir arkadaş beğendiği kıza üniversitede öğrenci iken açılmak istiyordu. Kahve içmeye çağırırdı ve fal bakmayı istedi. Amerika'da kahve içmeye çağırmanın bizim gibi bir anlamı olmamaktadır. Bu ciddi tanışma anlamında ama sır gibi boyutu yoktur. Bu açıdan bir zaman diliminde bir kişi sizi kahve içmeye çağırıyor ve pahalı Türk kahvesi ısmarlıyor ve yanında ciddi bir arkadaşı var ise, acaba evlenme teklifi mi gelecek diye düşünülüyordu.

Bu girişen sonra fala geçildi, birisini onu çok sevdiği hikayesi ile kahvede olan sık şekil "S" olduğundan bu harfi olduğunu söyledim. Arkadaşın adı Mustafa idi, S harfi vardı. Birden kalktı, ailem karşı ama ben Osman'ı seviyorum diyerek, nasıl biliyorsun dedi ve tabi toplantı sonlandı.

Halen söz isterken kahve sunumu ve tuzlu kahve ile sesini çıkarmadan damadın kahveyi içmesi beklenir. Gelin adayı tuzu koymak istemez ama arkadaşları tuzu doldururlar.

Kaynaklardan Kahve Bilgisi

Bilgileri çeşitli açıdan irdelemek gerekli olup, temel alınması gereken olaya kültürel açıdan bakmak olmalıdır.

Wikipedia kaynağında kahve konusunda birden fazla yazı bulunmaktadır. Bunların tümü bir arada değil, konuya göre farklı olarak incelendiği, bir araya getirilerek yorumlandığı da görülecektir.

1) Kahvenin Türkiye'deki macerası

(<http://www.haber7.com/yazarlar/erhan-afyoncu/749520-cay-ikinci-abdulhamid-zamaninda-turkiye-gelmisti>, 1,06,2011)

Kahve ilk olarak Habeşistan'da ortaya çıktı. Başlangıçta içecek olarak değil, yiyecek olarak kullanılıyordu. 15. yüzyılda Yemen'e geldi. 16. yüzyılın başlarında Arabistan Yarımadası'nda ve Mısır'da tanındı. Kahve Müslüman toplumlarda kahvehane isimli yeni bir toplanma mekânını da ortaya çıkardı. İlk kahvehane 1511'de Mekke'de bir caminin yanında kuruldu.

İstanbul'a 16. yüzyılın ortalarında gelen kahve de kısa sürede benimsendi ve İstanbul'da birçok kahvehane açıldı. İstanbul'da tüketilen kahve Mısır üzerinden Yemen'den geliyordu. Kahvenin yoğun ilgi görmesi ticaretini de cazip kılıyordu. Bir süre sonra İstanbul'da 100 kadar kahve toptancısı 55 civarında dükkânda satış yapar hale geldi.

17. yüzyılın başlarında kahve Avrupa'da tanınmaya başladı. Kahve Avrupa'da ilk olarak Venedik'te tanındı. İkinci Viyana kuşatmasından sonra önce Viyana'da Mavi Şişe isimli kahvehane açıldı. Ardından bütün Avrupa'da kahvehaneler açılmaya başlandı. Kahve Avrupa'da Türk kahvesi adıyla tanındı.

Yorum

Kahve kavrulması ile çok acı olduğu için, şeker ve çikolata ile kaplanması ile çığnenerek yenilebilmektedir. Bu açıdan tatlandırarak veya tatlı olanla birlikte yenilebilmektedir. Herhalde incir ile birlikte çifte kavrulmuş kahve iyi bir tadımlık olmalıdır.

Kahve-hane yerine kıraat-hane, okuma evleri olarak açılarak, insanların okuma yerleri oluşturulmuştur. Bu desteklenmesi amacı ötesinde, farklı amaçla toplanıldığının bir bulgusu ve kanıtıdır.

2) Coffee (Wikipedia)

Coffee is a [brewed drink](#) prepared from roasted [coffee beans](#), which are the seeds of [berries](#) from the [Coffea](#) plant. The genus *Coffea* is native to [tropical Africa](#) (specifically having its origin in [Ethiopia](#) and [Sudan](#)) and [Madagascar](#), the [Comoros](#), [Mauritius](#), and [Réunion](#) in the Indian Ocean.^[2] The plant was exported from Africa to countries around the world. Coffee plants are now cultivated in [over 70 countries](#), primarily in the equatorial regions of [the Americas](#), [Southeast Asia](#), [India](#), and Africa. The two most commonly grown are the highly regarded [arabica](#), and the less sophisticated but stronger and harder [robusta](#). Once ripe, coffee berries are picked, processed, and dried. Dried coffee seeds (referred to as beans) are [roasted](#) to varying degrees, depending on the desired flavor. Roasted beans are [ground and brewed](#) with near-boiling water to produce coffee as a beverage.

Yorum

Dünyanın bir halka olarak kahve yetişme yeri vardır. Afrika'da SAHİL/SAHEL denilen bu alan, insanların toplu olarak kültürleşme alanı, ilk Tarım Kültürü ve ilk olarak yerleşim yeridir. 70-100 bini yıl önce burada yerleşen Homo sapiens, sapiens, daha sonra buraların çölleşmesi ve buzulların yukarı çekilmesi ile yukarı çıkmış. Buğday, arpa, mısır taşınırken, kahve götürülemezdir. Kahve tanelerinin taşınabilmesi ile tüm Evrene yayılmış ama her topluluk kendine has bazı özellikler katmıştır.

Coffee is slightly [acidic](#) and has a [stimulating](#) effect on humans because of its [caffeine](#) content. Coffee is one of the most popular drinks in the world.^[3] It can be prepared and presented in a variety of ways (e.g., [espresso](#), [French press](#), [café latte](#), etc.). It is usually served hot, although [iced coffee](#) is an alternative way of the drink to be served. Clinical studies indicate that moderate coffee consumption is benign or mildly beneficial in healthy adults, with continuing research on whether long-term consumption lowers the risk of some diseases, although there is generally poor quality of such studies.^[4]

Yorum

Kahvenin asidik olması, onun içinde diğer patojen bakterilerin üremesini engellemekte, limon, sirke gibi bazı olumlu doğal etkileri de olmaktadır. Bu özelliğin yara iyileşmesinde kullanıldığı, telvesinin birçok yerde yer aldığı verisi kaybolduğu görülmektedir. Sıcak kullanılması, bu açıdan medikal etkileşimi hatırlatmaktadır. Soğuk olarak kullanılması da aynı şekilde rehidratasyon sıvısı rolünü, içine tuz katılması ile de akla getirmektedir.

The earliest credible evidence of coffee-drinking appears in [Yemen](#) in southern Arabia in the middle of the 15th century in [Sufi shrines](#).^[5] It was here in Arabia that coffee seeds were first roasted and brewed in a similar way to how it is now prepared. Coffee seeds were first exported from East Africa to Yemen, as the *coffea arabica* plant is thought to have been indigenous to the former.^[6] Yemeni traders took coffee back to their homeland and began to cultivate the seed. By the 16th century, it had reached [Persia](#), [Turkey](#), and [North Africa](#). From there, it spread to Europe and the rest of the world.

Yorum

Her toplumun bir favori içeceği vardır, bunun kendi yetiştirdiği olması gerekirken, onun dışardan olması ile onun kıymetli olmasını ve etkin, değerli olmasını gerekli kılar. Kahve işte bu şekildedir, Osmanlı öncesinde de Selçuk, Tolun-Oğulları ve Akşit Devletlerinin de ilgilini çeker olmuştur. Yayılmasının nedeni belirli tekel yerine, serbest Pazar şeklinde ele alınmasıdır, ki bu Osmanlı felsefesinin sonucudur.

Coffee is a major export commodity: it is the top agricultural export for numerous countries and is among the world's largest legal agricultural exports.^{[3][7]} It is one of the most valuable commodities exported by developing countries. Green (unroasted) coffee is one of the most traded agricultural commodities in the world.^[8] Some controversy is associated with coffee cultivation and the way developed countries trade with developing nations and the impact of its cultivation on the environment, in regards to the clearing of land for coffee-growing and water use. Consequently, the markets for [fair trade coffee](#) and [organic coffee](#) are expanding.

Coffee Bean (Wikipedia)

A **coffee bean** is a seed of the [coffee plant](#) and the source for [coffee](#). It is the [pit](#) inside the red or purple fruit often referred to as a cherry. Just like ordinary cherries, the coffee fruit is also a so-called stone fruit. Even though the coffee beans are seeds, they are referred to as "beans" because of their resemblance to [true beans](#). The fruits – coffee cherries or coffee berries – most commonly contain two stones with their flat sides together. A small percentage of cherries contain a single seed, instead of the usual two. This is called a "[peaberry](#)". The peaberry occurs only between 10 and 15% of the time, and it is a fairly common (yet scientifically unproven) belief that they have more flavour than normal coffee beans.^[1] Like [Brazil nuts](#) (a seed) and white rice, coffee beans consist mostly of [endosperm](#).^[2]

The two most economically important varieties of coffee plant are the [Arabica](#) and the [Robusta](#); ~60% of the coffee produced worldwide is Arabica and ~40% is Robusta.^[3] Arabica beans consist of 0.8–1.4% [caffeine](#) and Robusta beans consist of 1.7–4% caffeine.^[4] As [coffee](#) is one of the world's most widely consumed beverages, coffee beans are a major [cash crop](#) and an important [export](#) product, counting for over 50% of some developing nations' foreign exchange earnings.^[5]

Yorum

Kahve eski dönemde İmparatorlukların hâkim olduğu alanlara göre ayrışmaktaydı. Çay İngiliz hakimiyetinde olup, nitekim Amerika bağımsızlığını ortaya koymak için gelen çayları limanda dökerek isyanı ateşlemiştir. Bu dönemde Osmanlının bir destek olarak kahveyi ve hatta deveyi göndererek,

özelikle Kaliforniya’da sevk edildiği belirtilir. Ancak bu konunun gündeme gelmemesi de belirgindir. Yüzbaşı Yunus Beyin mezar taşının da Kaliforniya sahilinde olduğu belirtilir. Avrupa Afrika’dan kakao, Napolyon kakao içtiği belirtilir.

Avrupa’nın tanışması da Viyana kuşatması sırasında bırakılan 40,000 çuval kahvenin olmasıdır. Bunu alan İtalyanlar çok acı buldukları için süt eklemişler ve bu şekilde farklı içimlerin olduğu da söylenir. Bu konular destan şeklinde ağızdan ağıza geçen konulardır.

Yasal serbest dolaşım imkanı olan ve az gelişmiş ülkelerin belki tek ihraç ürünü olan kahve, bu serbestliği “largest legal agricultural exports” Osmanlıya borçlu olduğu söylenebilir. Çay, kakao ise sınırlı ve kontrollü iken, kahvenin yetiştigi ülke Osmanlı iken, serbest kılınması bunu sağlamıştır.

Her kahve birbirinden farklı olup, sıklıkla Arabica %0,8-1.4 kafein varken, Robusta %1,7-4 kafein oranı ile liderdir. Bu açıdan kafein pazarı ile içim arasındaki tercih gündeme gelmektedir. Genel plantasyonda kullanılan fide Arabica olmaktadır.

Etymology

The word "coffee" entered the English language in 1582 via the [Dutch](#) *koffie*,^[9] borrowed from the [Ottoman Turkish](#) *kahve*, in turn, borrowed from the [Arabic](#) *qahwah* (قهوة).^[10]

The Arabic word *qahwah* was traditionally held to refer to a type of [wine](#) whose [etymology](#) is given by [Arab lexicographers](#) as deriving from the verb *qahiya* (قهي), "to lack hunger", in reference to the drink's reputation as an [appetite suppressant](#). It has also been proposed that the source may be the Proto-Central Semitic root q-h-h meaning "dark".^[11]

Alternatively, the word [Khat](#), a plant widely used as a stimulant in [Yemen](#) and [Ethiopia](#) before being supplanted by coffee has been suggested as a possible origin, or the Arabic word *quwwah* (meaning "strength").^[12] It may also come from the [Kingdom of Kaffa](#) in southeast Ethiopia where *Coffea arabica* grows wild, but this is considered less likely;^[11] in the local Kaffa language, the coffee plant is instead called "bunno".^[13]

The expression "[coffee break](#)" was first attested in 1952.^[14] The term "[coffee pot](#)" dates from 1705.^[14]

Coffee Bean (Wikipedia)

The [Oxford English Dictionary](#) suggests that the [European languages](#) generally appear to have gotten the name from [Turkish](#) *kahveh*, about 1600, perhaps through [Italian](#) *caffè*. [Arab](#) *qahwah*, in Turkish pronounced *kahveh*, the name of the [infusion](#) or [beverage](#); said by [Arab lexicographers](#) to have originally meant "[wine](#)" or some type of wine, and to be a derivative of a [verb-root](#) *qahiya* "to have no [appetite](#)." Another common theory is that the name derives from [Kaffa Province, Ethiopia](#), where the species may have originated.^[13]

Yorum

Kahve bir özel renk kodudur ve bu siyah değil, koyu renk ifadesidir. Paltoların kahve rengi tercih edilir. Bu bir anlamdır.

Kahve bir ad ötesinde, kahve bir kültür simgesidir. Kelime veya içecek ötesinde bir boyut kazanmıştır.

Ayrıca açlık yok-ga-hya denilmesi ile içindeki maddenin etkisi belirtilmektedir. Ancak geleneksel olarak bize intikal eden boyutta, bu meyveleri yiyen keçilerin çok atık ve devamlı hareket ettikleri açısından hareketli, sıçrayan anlamında belirtilmektedir. Kısaca aç olmaması da keçilerin yemek yeme yerine hareketlerinden dolayı ifadesi de taşıyabilir.

Kısaca kahve kelime olarak sosyal bir olgudur. Ne içersiniz “kahve” denildiğinde, ciddi ifade edilir, özel olarak hürmet edilmeli ve” nasıl içersiniz sorusu” sorulur. Beklenen cevap sadedir ve bol telveli/kahveli olması istenir. Ayrıca not edilir çifte kavrulmuş olsun denilir.

Savaş zamanında kahve olmadığı için nohut ve Robusta kahvesi içilirmiş ve bu açıdan da kahve sorulunca, Arap Kahvesi (Coffee arabica) olsun denirmiş.

Uyarıcı Kullanılması: Kahvenin uyarıcı etkisi nedeniyle özellikle savaşlarda kullanılması yaygın olarak gündeme gelmektedir. Bazı yerlerde şarap, Öküzgözü veya benzeri adlar ile Hz. İsa tarafından kutsallaştırma işlevi iken, kahvenin de yenilmesi ile bir etkin olması beklenilmektedir. Tütün de aynı işlem için ele alınmış ve savaşta yara yerlerine tütün basılmış şeklinde bir bilgi vardır. Fazla olması ile, şarapta alkole bağlı sarhoşluk veya benzeri yaklaşımlar açısından da kontrolü gereklidir.

History

Legendary accounts

According to legend, ancestors of today's [Oromo people](#) in a region of Kaffa in Ethiopia were believed to have been the first to recognize the energizing effect of the coffee plant,^[5] though no direct evidence has been found indicating where in Africa coffee grew or who among the native populations might have used it as a stimulant or even known about it, earlier than the 17th century.^[6] The story of [Kaldi](#), the 9th-century Ethiopian goatherd who discovered coffee when he noticed how excited his goats became after eating the beans from a coffee plant, did not appear in writing until 1671 and is probably [apocryphal](#).^[6] Other accounts attribute the discovery of coffee to Sheikh Omar. According to an ancient chronicle (preserved in the Abd-Al-Kadir manuscript), Omar, who was known for his ability to cure the sick through prayer, was once exiled from [Mocha](#) in [Yemen](#) to a desert cave near Ousab (modern-day Wusab, about 90 km east of [Zabid](#)).^[15] Starving, Omar chewed berries from nearby shrubbery but found them to be bitter. He tried roasting the seeds to improve the flavor, but they became hard. He then tried boiling them to soften the seed, which resulted in a fragrant brown liquid. Upon drinking the liquid Omar was revitalized and sustained for days. As stories of this "miracle drug" reached Mocha, Omar was asked to return and was made a saint.^[16] From Ethiopia, the coffee plant was introduced into the Arab World through Egypt and Yemen.^[17]

Coffee Bean (Wikipedia)

According to popular legend, the coffee plant was discovered in Ethiopia by a goatherd named [Kaldi](#).

Significant dates

- The first coffee plant was found in the mountains of [Yemen](#). Then by 1500, it was exported to the rest of the world through the port of [Mocha, Yemen](#).
- First cultivation in India ([Chikmagalur](#)) – 1600
- First cultivation in Europe (also first cultivation outside of east Africa/Arabia) – 1616
- First cultivation in Java – 1699
- First cultivation in Caribbean ([Cuba](#), [Hispaniola](#) ([Haiti](#) and the [Dominican Republic](#)), [Jamaica](#), [Puerto Rico](#)) – 1715–1730
- First cultivation in South America – 1730
- First cultivation in Dutch East Indies – 1720
- The plants were first introduced in the Americas around 1723.
- Roasted beans first sold on retail market (Pittsburgh) – 1865
- Important spray-drying techniques developed in 1950s

Distribution

The bean belt in yellow: The 20 largest producers (2011) are in green.

South America is now responsible for about 45% of the world's total coffee exports. Most of this coffee is grown in Brazil.^[6]

The United States imports more coffee than any other nation.^[6] The per capita consumption of coffee in the United States in 2011 was 4.24 kg (9 lbs), and the value of coffee imported exceeded \$8 billion.^[7] As of 2015, Americans consumed approximately 400 million cups of coffee per day, making the United States the leading consumer of coffee in the world.^[8]

[Coffee plants](#) grow within a defined area between the Tropics of [Cancer](#) and [Capricorn](#), termed the bean belt or coffee belt.^{[9][10][11][12]}

History of coffee (Wikipedia)

The origin and **history of coffee** dates back to the 10th century, and possibly earlier with a number of reports and legends surrounding its first use. The native (undomesticated) origin of coffee is thought to have been [Ethiopia](#). The earliest substantiated evidence of either coffee drinking or knowledge of the coffee tree is from the 15th century, in the [Sufi](#) monasteries of [Yemen](#).^[1] By the 16th century, it had reached the rest of the Middle East, [South India](#) ([Coorg](#)), [Persia](#), [Turkey](#), [Horn of Africa](#), and [northern Africa](#). Coffee then spread to the Balkans, Italy and to the rest of Europe, to [South East Asia](#) and then to America.^[2]

Etymology

The word "coffee" entered the English language in 1582 via the Dutch *koffie*,^[3] borrowed from the [Ottoman Turkish](#) *kahve*, in turn borrowed from the [Arabic](#) *qahwah* (قهوة).^[4]

The Arabic word *qahwah* originally referred to a type of [wine](#), whose [etymology](#) is given by [Arab lexicographers](#) as deriving from the verb *qahā* (قَهَى, "to lack hunger") in reference to the drink's reputation as an [appetite suppressant](#).^{[4][5]}

The word *qahwah* is sometimes alternatively traced to the Arabic *quwwa* ("power, energy"), or to [Kaffa](#), a medieval kingdom in [Ethiopia](#) whence the plant was exported to [Arabia](#).^[4] These etymologies for *qahwah* have all been disputed, however. The name *qahwah* is not used for the berry or plant (the products of the region), which are known in Arabic as *bunn* and in [Oromo](#) as *būn*. Semitic had a root *qhh* "dark color", which became a natural designation for the beverage. According to this analysis, the feminine form *qahwah* (also meaning "dark in color, dull(ing), dry, sour") was likely chosen to parallel the feminine *khamr* (خمر, "wine"), and originally meant "the dark one".^[6]

First use

The Ethiopian ancestors of today's [Oromo](#) ethnic group were the first to have recognized the energizing effect of the native coffee plant.^[1] Studies of [genetic diversity](#) have been performed on [Coffea arabica](#) varieties, which were found to be of low diversity but with retention of some residual heterozygosity from ancestral materials, and closely related diploid species [Coffea canephora](#) and [C. liberica](#);^[2] however, no direct evidence has ever been found indicating where in Africa coffee grew or who among the natives might have used it as a stimulant or known about it there earlier than the seventeenth century.^[1] The original domesticated coffee plant is said to have been from [Harar](#), and the native population is thought to be derived from Ethiopia with distinct nearby populations in Sudan and Kenya.^{[8][9]}

Coffee was primarily consumed in the Islamic world where it originated and was directly related to religious practices.^[10] There are several legendary accounts of the origin of the drink itself. One account involves the Yemenite Sufi mystic Ghothul Akbar Nooruddin [Abu al-Hasan al-Shadhili](#).^[11] When traveling in [Ethiopia](#), the legend goes, he observed birds of unusual vitality, and, upon trying the berries that the birds had been eating, experienced the same vitality.

Other accounts attribute the discovery of coffee to [Sheik Abou'l Hasan Schadheli's](#) disciple, Omar. According to the ancient chronicle (preserved in the Abd-Al-Kadir manuscript), Omar, who was known for his ability to cure the sick through prayer, was once exiled from Mocha to a desert cave near Ousab. Starving, Omar chewed berries from nearby shrubbery, but found them to be bitter. He tried roasting the beans to improve the flavor, but they became hard. He then tried boiling them to soften the bean, which resulted in a fragrant brown liquid. Upon drinking the liquid Omar was revitalized and sustained for days. As stories of this "miracle drug" reached Mocha, Omar was asked to return and was made a saint.^[12]

Another account involves a 9th-century Ethiopian goat-herder, [Kaldi](#), who, noticing the energizing effects when his flock nibbled on the bright red berries of a certain bush, chewed on the fruit himself. His exhilaration prompted him to bring the berries to a monk in a nearby monastery. But the monk disapproved of their use and threw them into the fire, from which an enticing aroma billowed, causing other monks to come and investigate. The roasted beans were quickly raked from the embers, ground up, and dissolved in hot water, yielding the world's first cup of coffee. Since this story is not known to have appeared in writing before 1671, 800 years after it was supposed to have taken place, it is highly likely to be apocryphal.^[1]

History

The earliest credible evidence of either coffee drinking or knowledge of the coffee tree appears in the middle of the 15th century, in [Yemen's Sufi](#) monasteries.^[1]

Coffee beans were first exported from [Ethiopia](#) to [Yemen](#). Yemeni traders brought coffee back to their homeland and began to cultivate the bean.^[13] The word *qahwa* originally meant wine, and Sufis in Yemen used the beverage as an aid to concentration and as a kind of spiritual intoxication when they chanted the name of God.^[14] Sufis used it to keep themselves alert during their nighttime devotions. A translation of Al-Jaziri's manuscript^[15] traces the spread of coffee from *Arabia Felix* (the present day Yemen) northward to [Mecca](#) and [Medina](#), and then to the larger cities of [Cairo](#), [Damascus](#), [Baghdad](#), and [Constantinople](#). By 1414, the beverage was known in Mecca, and in the early 1500s was spreading to the [Mameluke Sultanate](#) of Egypt and North Africa from the Yemeni port of [Mocha](#).^{[8][14]} Associated with [Sufism](#), a myriad of coffee houses grew up in Cairo (Egypt) around the religious University of the Azhar. These coffee houses also opened in Syria, especially in the cosmopolitan city of Aleppo,^[14] and then in Istanbul, the capital of the [Ottoman Empire](#), in 1554.^[14] In 1511, it was forbidden for its stimulating effect by conservative, orthodox imams at a theological court in [Mecca](#).^[16] However, these bans were to be overturned in 1524 by an order of the [Ottoman Turkish Sultan Suleiman I](#), with [Grand Mufti Mehmet Ebussuud el-Imadi](#) issuing a *fatwa* allowing the consumption of coffee.^[17] In [Cairo](#), Egypt, a similar ban was instituted in 1532, and the coffeehouses and warehouses containing coffee beans were sacked.^[18] During the 16th century, it had already reached the rest of the Middle East, the [Safavid Empire](#) and the [Ottoman Empire](#). From the Middle East, coffee drinking spread to Italy, then to the rest of Europe, and coffee plants were transported by the Dutch to the [East Indies](#) and to the Americas.^[2]

Similarly, coffee was banned by the [Ethiopian Orthodox Church](#) some time before the 18th century.^[19] However, in the second half of the 19th century, Ethiopian attitudes softened towards coffee drinking, and its consumption spread rapidly between 1880 and 1886; according to [Richard Pankhurst](#), "this was largely due to [Emperor Menilek](#), who himself drank it, and to [Abuna Matewos](#) who did much to dispel the belief of the clergy that it was a Muslim drink."^[20]

The earliest mention of coffee noted by the literary coffee merchant Philippe Sylvestre Dufour^[21] is a reference to *bunchum* in the works of the 10th century CE [Persian](#) physician [Muhammad ibn Zakariya al-Razi, known as Rhazes](#) in the West,^[22] but more definite information on the preparation of a beverage from the roasted coffee berries dates from several centuries later. One of the most important of the early writers on coffee was [Abd al-Qadir al-Jaziri](#), who in 1587 compiled a work tracing the history and legal controversies of coffee entitled *Umdat al safwa fi hill al-qahwa* عمدة الصفوة في حل القهوة.^{[16][23]} He reported that one [Sheikh](#), Jamal-al-Din al-Dhabhani (d. 1470), [mufti](#) of Aden, was the first to adopt the use of coffee (circa 1454).

He found that among its properties was that it drove away fatigue and lethargy, and brought to the body a certain sprightliness and vigour.^[1]

Yorum

Tarih olarak belirtilen tarihler, Avrupa'nın Doğuya bakışı, buraları keşifler ile araştırması ve sömürgeleştirme tarihleridir. Doğu kültürü ise destanlar ile yürümektedir. Belirtilen eserler, felsefe boyutunda kişiler açısından yazılmış ama bunlar Batıda okunmamıştır. Ömer Hayyam ve Gazali gibi yazarların 1100 yıllarındaki eserleri bilinmemektedir.

Bu açıdan olayı 1500 yılından başlaması, Avrupa'nın algısının oluşmasıdır.

Bir kültürde gelenek haline gelmesi için yüzlerce yıl geçmelidir. Nişan, düğün gibi Aşama Törenlerinde kahvenin yeri, onu yıllarca öne çekmektedir. Helen Brezilya'da olması da yine taşınan fide şeklindedir.

Etiyopya'da ilk belirtilmesi, yetiştiği yer anlamındadır. Bunun daha önce olduğu, göçebe ve toplayıcı kültürlerde, etraftaki ürünler toplanıp yenildiği için, kahvenin bilinmemesi olanaksızdır. Bunun Tarım Kültüründe gelenek haline gelmesi de bilindiğine göre, Endüstri Kültürüne giren Dünya, kahveyi yeni farkına varmıştır. Bu belirtilen tarihler bunu bize sunmaktadır.

Batı kaynaklarında belirli bir yazım gerekli iken, Doğu kültürlerinde destanların öne çıktığı görülmektedir. Bu belirttiklerimin sadece akılda kalan olduğu, kaynaklarının olamayacağı da bilinmelidir. Bazı mucizevi kişilerin bildiği yaklaşımlar ile, yaşama dönüştürme ve iyileştirme boyutları

da belirtilmektedir. Bazı destanlaşmış hekimlerin belirli kullandıkları tıbbi karışımlarından söz edilir ve kahve, kahve telvesinin yeri olduğu düşünülmektedir.

Bazı destanlaşmış masallar:

- Ezop, Hipokrat'tan önce yaşamış bir hekim olduğu, ancak kendisinden kalan tıbbi bilgilerin birere mizah ve öğüt veren, bir bakıma sosyal olduğu gözlenmektedir. Burada uygulama yoktur, ancak bazı hikayelerde şifa veren gıda ve yaklaşımlardan söz edilmektedir. Ülkemizde Ezop gibi Lokman hekim (NOT: Lokman Hekime Ezop olduğunu belirtenlerde vardır) yaklaşımları bilinir ve yaşam suyunu bulduğu ifadesi de vardır. Olasılıkla yaşam suyu, bir bitkiden oluşmakta ve siyah renklidir, olasılıkla kahveden söz edilmektedir.
- Kayseri Gevher Nesibe bünyesinde Haçlı savaşları sırasında bir hekimin notları bulunmaktadır. Bir asilzadenin yarası olmuş ve kötü olması üzerine bakımını devralmış, yıkamış, temizlemiş ve dezenfekte eden maddeler koymuş (bu dönemde kahve telvesinin sık kullanıldığı bilinmektedir). Şeytan girdi diyerek, papazlar şeytanı çıkarmak için, bacağı balta ile kesmişler, içine köpek pisliği koymuş ve kısmen de yakmışlar. Sonuçta asilzade ölmüş ama inançlı ölmüş demişler. Bunun bir inanç sapması olduğu, tıp ile ilintileri olmadığı şeklinde bir ek olarak okuduğumu hatırlarım.
- İlaç olarak kahve diye geçmese de tanımlamalardan kahve olabileceği algısı vardır.

Coffee (Wikipedia)

Historical transmission

The earliest credible evidence of coffee-drinking or knowledge of the coffee tree appears in the middle of the 15th century in the accounts of Ahmed al-Ghaffar in Yemen.^[5] It was here in [Arabia](#) that coffee seeds were first roasted and brewed, in a similar way to how it is now prepared. Coffee was used by Sufi circles to stay awake for their religious rituals.^[18] Accounts differ on the origin of coffee (seeds) prior to its appearance in Yemen. One account credits Muhammad [Ibn Sa'd](#) for bringing the beverage to [Aden](#) from the African coast.^[19] Other early accounts say Ali ben Omar of the [Shadhili](#) Sufi order was the first to introduce coffee to Arabia.^[20] According to al Shardi, Ali ben Omar may have encountered coffee during his stay with the [Adal](#) king [Sadin](#)'s companions in 1401. Famous 16th-century Islamic scholar [Ibn Hajar al-Haytami](#) notes in his writings of a beverage called qahwa developed from a tree in the [Zeila](#) region.^[15]

Yorum

Kahve Sufi inancında olanların çok az yiyecek ile, çok az uyku ile dua etmeleri ve belirli toplu eylemler yapması açısından kahve ideal olmaktadır. Benzer durum, diskoteklerde ve gece sınav için çalışmalarında yüksek oranda kahve içilmesi de benzer etki içindir. Amfetamin almak ise kabul edilemez görülmekte, kahve ise tolere edilebilmektedir.

Kahve içilmesi ve içilme yöntemi açısından yöneticiler öne çıkmakta ve onun yöntemi kabul edilebilir ve bir kabile, bir kültürel özellik olarak yansımaktadır.

Coffee (Wikipedia)

By the 16th century, it had reached the rest of the Middle East, [Persia](#), [Turkey](#), and [northern Africa](#). The first coffee smuggled out of the Middle East was by Sufi [Baba Budan](#) from Yemen to India in 1670. Before then, all exported coffee was boiled or otherwise sterilised. Portraits of Baba Budan depict him as having smuggled seven coffee seeds by strapping them to his chest. The first plants grown from these smuggled seeds were planted in [Mysore](#). Coffee then spread to Italy, and to the rest of Europe, to [Indonesia](#), and to the Americas.^{[21][*better source needed*]}

A late 19th century advertisement for coffee essence

Yorum

Kahve serbest dolaşım yapılırken, kaçakçılık şeklinde olması pek inandırıcı gelmese de bazı yöneticilerin kendilerinin pay alması açısından oluşturdukları bir düzenden kaynaklanmaktadır. Kavurulmuş kahve uzun süre saklanabildiği, yaş olanların ise küflendiği için, bir bakıma steril kahve pazarlandığı verisi tam yerinde değildir. Ancak, ipek böceği tohumları gibi, kahvenin de özellikle Arabica türünün kaçırılması olanaklıdır.

Coffee (Wikipedia)

Coffee has become a vital [cash crop](#) for many [developing countries](#). Over one hundred million people in [developing countries](#) have become dependent on coffee as their primary source of income. It has become the primary export and backbone for African countries like Uganda, Burundi, Rwanda, and Ethiopia,^[40] as well as many Central American countries.

Yorum

Kahve konusunda Batı kesin yazı ve notlara dayandırmaktadır. Ancak, Hasan Sabbah döneminde afyon ile insanların uyuşturulması ve terör unsuru olarak kullanılması, beyin yıkaması olduğu, buna karşın insanları ayıltmak için koyu siyah bir içecekten de söz edildiği vurgulanmaktadır. Bunun kahve olasılığı yüksektir. Bunun belirli kaynağı olmayabilir ama ayıltıcı bir içecek başka akla gelmemektedir.

Sıklıkla ekonomik boyut ile ilgili tarih gündeme gelmektedir. Doğu kültüründe ise farklı yapı önemlidir. İstanbul'da Manda-batmaz kahvecisi özellikle köpüklü kahvesi ile meşhur ise, bunu ticaret amacı ile değil, bir şan, bir itibar olarak yapmaktadır. Muhtemelen kahvenin yapılı kısmı ile, bir bakıma doğal deterjan özelliği öne çıkarılarak, yoğun köpük oluşturulmaktadır. Bunun için kaynama boyutu ile oluşan köpük toplanmalı, ucu ufak cezve ile toplanmalıdır.

Kovboy filmlerinde devamlı ateş üstünde kaynayan litrelik cezve bulunmakta ve iyi kahve olması için at nalının içinde batmaması gerektiği belirtilmektedir. Aynı şekilde Manda-batmaz anlamı, manda çamur içinde durur ve batmaz, kısaca telvesi bol olmalıdır. Sıklıkla Robusta olacağı için kafeini de yüksek olmalıdır.

Amerika çayı 1776-1778 yılında İngiliz gemilerinden atılması ile Osmanlı kahveyi sunmuş, aynı zamanda deve de iletmış ve Yüzbaşı Yunus Bey ile iletilenlerin yetiştirilmediği gözlenmiştir. Kanımca yavaş yürüyen, ancak çöle uygun olan deve, hızı nedeniyle itibar görmemiştir.

Coffee (Wikipedia)

Biology

Several species of shrub of the genus *Coffea* produce the berries from which coffee is extracted. The two main species commercially cultivated are *Coffea canephora* (predominantly a form known as 'robusta') and *C. arabica*.^[41] *C. arabica*, the most highly regarded species, is native to the southwestern highlands of Ethiopia and the *Boma Plateau* in southeastern Sudan and possibly *Mount Marsabit* in northern Kenya.^[42] *C. canephora* is native to western and central Sub-Saharan Africa, from *Guinea* to *Uganda* and southern Sudan.^[43] Less popular species are *C. liberica*, *C. stenophylla*, *C. mauritiana*, and *C. racemosa*. All coffee plants are classified in the large family *Rubiaceae*. They are *evergreen* shrubs or trees that may grow 5 m (15 ft) tall when unpruned. The leaves are dark green and glossy, usually 10–15 cm (4–6 in) long and 6 cm (2.4 in) wide, simple, entire, and opposite. *Petioles* of opposite leaves fuse at base to form *interpetiolar stipules*, characteristic of *Rubiaceae*. The flowers are *axillary*, and clusters of fragrant white flowers bloom simultaneously. *Gynoecium* consists of inferior ovary, also characteristic of *Rubiaceae*. The flowers are followed by oval berries of about 1.5 cm (0.6 in).^[44] When immature they are green, and they ripen to yellow, then crimson, before turning black on drying. Each berry usually contains two seeds, but 5–10% of the berries^[45] have only one; these are called *peaberries*.^[46] Arabica berries ripen in six to eight months, while robusta take nine to eleven months.^[47] *Coffea arabica* is predominantly self-pollinating, and as a result the seedlings are generally uniform and vary little from their parents. In contrast, *Coffea canephora*, and *C. liberica* are self-incompatible and require *outcrossing*. This means that useful forms and hybrids must be propagated *vegetatively*.^[48] Cuttings, grafting, and budding are the usual methods of vegetative propagation.^[49] On the other hand, there is great scope for experimentation in search of potential new strains.^[48] In 2016, *Oregon State University* entomologist *George Poinar, Jr.* announced the discovery of a new plant species that's a 45-million-year-old relative of coffee found in amber. Named *Strychnos electri*, after the Greek word for amber (electron), the flowers represent the first-ever fossils of an *asterid*, which is a clade of flowering plants that not only later gave us coffee, but also sunflowers, peppers, potatoes, mint – and deadly poisons.^[50]

Yorum

Kahve bitkisi dış ve iç yaprağının renginin farklı, parlak ve yanardöner gibi olması, çiçekleri ve aromatik kokusu ile sera veya bahçelerde süs bitkisi olarak ta yetiştirilebilecek bir bitkidir. Ancak iklim açısından dikkat edilmeli ve çevredeki böcek dahil, yabancı haşerelere karşı dirençsizdir.

Kahve bitkisinin özellikleri gündeme geldiğinde, eski Dünya iklimine bakılmalıdır. 15-20 bin yıl önce, Cebelitarık kapalı, Akdeniz 460 metre daha aşağıda, 3-4 adet gölleri olan bir çanak alan, İstanbul ve Çanakkale Boğazları kapalı, Karadeniz kapalı göl ve 200 metre daha aşağıdadır. Buzullar Akdeniz kıyısındadır. Homo sapiens, sapiens, ilk defa 130-170 bin yıl önce Nil vadisinde görülmüş, Homo erectus 4-5 milyon yıl önce iken ve 7-8 türü varken H. sapiens, sapiens ise en son gözlenen H. erectus 'tur. 70-100 bin yıl orta Afrika ve sonra Kuzey Afrika'da görülmüş, sonra Mısır'dan yukarıya doğru yayılmışlardır. Filistin ve Güney Türkiye yerleşimleri ile 3 dal ile ayrılmışlardır. Kuzey, Kafkasya'dan geçenler, Orta Asya ve Avrupa, Arap Yarımadasından aşağıya inen, sarı ırk ve Akdeniz Havzasına yayılanlar. Bunlar Akdeniz ve Boğazların açılması ile çok az kalmış olmaktadır. Burada Sudan ve Habeşistan gibi ülkelerde çok önceden bilindiği anlamındadır. Çünkü göçebe ve toplayıcı kültürler, etraftaki tüm bitkilerden

yararlanırlar. Bunun besin zincirinde olmaması ve iecek yerine yiyecek olarak kullanıldıđı gzlenmelidir. İnsanların bir bakıma kahveyi yeniden keşfi olarak bakılmalıdır. Kahve muhtemelen en az 20-25bin yıldan daha eski bir insan yiyeceđi/ieceđidir. Kahve bitkisi deđil, kahveye nasıl ulaştıđı, zehir durumu gibi gerekelere bakıldıđında, eđer hayvanlar yiyorsa gvenlidir, ayrıca tohum yemeđi bilmeyen bir toplayıcı kltr olamaz. Eđer evreyi analiz etmiyor ise, insan zeksı ve insan olmadıđı anlamındadır ki, bu durumda da tabiatı deđil, dođa onu kontrol eder ve lokal kalıp yokluđa dođru giderdi. Diđer Homo erectuslar da olanlar olurdu.

Bitkinin orijinal olanının 40 milyon yıl nce arkeolojik olarak saptanması da insanın bu bitkinin varlıđını saptayabileceđi anlamındadır. Birok buđday trnn, karpuz, domates gibi birok bitkinin ilk orijinleri yenilebilecek Őekilde deđilken, bunun geliřtirilmesi ile zamanımızdaki nesil oluřturulmuřtur. İnsanlar bereketli rnlerin tohumlarını ekerler, kısır olana dikkatlerini kaırırlar.

Zamanımızda Etiyopya su aısından sıkıntılıdır. Ancak eski dnemde Buzul ađı dneminde Akdeniz Blgesine kadar uzanmakta idi, Sahra l muson yađıřları ile 2-3 byk gl bulunmakta idi. 20-15,000 yıl nce buzullar eriyince Cebelitarık'tan deniz suyu geldi, Akdeniz oluřtu, buna karřın Sahra lleřti. Ancak bir halka, Sahil denilen kesim (Sah-el) yerleřim yeri olmuřtur ve kahve burada tutunmaya alıřmıřtır. Kısacası bu dnemlerde Etiyopya kahve iin dođal yetiřme alanı deđil, destekle yetiřen alanlar olmaktadır. Tarihin yazılı olması ile dođrudan sanki yeniden bulunması gibi sunulmaktadır. Kanımca eski olan kahvenin bir bakıma yeniden, Tarım Kltrnde keřfidir. Yoksa zaten bilinmekte idi.

Osmanlı kahveyi askerin yemeđine katar ve onları din tutmakta kullanıldıđı, bir katık ve bir bakıma sosyal olarak etkin kullanılan bir iecek olmaktadır. Bir savařa giderken, lmne giden kiři, son olarak, son katıđı, son yiyeceđi ne olmalıdır? Venedik ve Halı seferlerinde iilen řarap imiř, kırmızı olması da kanı temsil etmesinden gelmektedir. Osmanlı ise kahve sunuyormuř. Son iilen su, oturarak, bařını tutarak, řkr getirerek iilendir. Son dua/namaz, Kevser talebi (iyilik, gzellik, bilim, zenginlik ve yce olmak), boynu eđmemek, vatani iin kurban olmak, onların sonu kesiktir Őeklinindedir. Iilen su da aynı Őekilde bir bakıma kutsallařmıř olmalıdır ki en uygunu kahve olmalıdır. Geri bu asker iin olmasa da kumandanlar iin bu Őekilde oluřtuđu verileri vardır. Kısaca kahve Tarım kltrnde de bir kutsal boyuta alınmaktadır. Zamanımızda kız isteme ve Ařama Kltr trenlerinde yeri vardır.

Washington Eyaleti (Washington DC deđil) Kaliforniya stndedir. Burada Seattle Őehrinde bir dkkn, kahvenin iine eřitli Őeyleri katarak oluřturduđu yntemler ile yeni bir kahve İmparatorluđu yaratılmıřtır. Aynı durum CocaCola da bir seyyar satıcıya bir kiřinin bir fikrim var, 200,000Dolar kar olarak kazanınca vermek zere sylerim demiř ve neri de řiřeleyerek sat diyerek bir imparatorluđu dođmasını sađlamıřtır. Bu nedenle kahve de bazı uygulamalar ile yeniden gn iřıđına ıkmaktadır.

Gelecek nesil kahvelerin, belirli su, meyve suyu iine katarak, hatta ay iine katarak farklı tat kazanması sađlanacaktır. Bu buluřlara aık olmamız gereklidir. Bunu ancak genler ile sađlayabilirsiniz. lkemiz uzun sre Trk kahvesi dıřındakileri kabul etmemiř ve geliřime kapalı olmuřtur.

Kahve kanımca 3 farklı ařama ile kullanılmıřtır:

- Yeřil ve kavurularak dođrudan yenilmesi: zamanımızda ikolata kaplamalı olarak sunulmaktadır.
- Ezilerek, su iinde iecek olarak sunulması
- St veya bařka iecekler iine katkı, aroma olarak kullanılmasıdır.

Cultivation

The traditional method of planting coffee is to place 20 seeds in each hole at the beginning of the [rainy season](#). This method loses about 50% of the seeds' potential, as about half fail to sprout. A more effective method of growing coffee, used in Brazil, is to raise seedlings in nurseries that are then planted outside at six to twelve months. Coffee is often [intercropped](#) with food crops, such as [corn](#), [beans](#), or [rice](#) during the first few years of cultivation as farmers become familiar with its requirements.^[44] [Coffee plants](#) grow within a defined area between the tropics of [Cancer](#) and [Capricorn](#), termed the bean belt or coffee belt.^[51]

Yorum

Kahve fidesi oluşturmak için 50 adet tohum yerine, ıslatılması ve bir iki gün içinde şişen ve yumuşamayanların kullanılması gerekir. Dolayısıyla 3-5 gün içinde gerçek tohum olan, aynı zamanda embriyosu olanların tutulması gerekir. %50 fire değil, daha önceden seçim yapılmalıdır.

Çiçeklerin Arabica türünde rüzgâr ile dölleneceği öngörülse de özel fırçalar ile yapılması, tür seçimi bakımından da önemlidir.

Of the two main species grown, [arabica coffee](#) (from *C. arabica*) is generally more highly regarded than [robusta coffee](#) (from *C. canephora*); robusta tends to be bitter and have less flavor but better body than arabica. For these reasons, about three-quarters of coffee cultivated worldwide is *C. arabica*.^[41] Robusta strains also contain about 40–50% more caffeine than arabica.^[52] Consequently, this species is used as an inexpensive substitute for arabica in many commercial coffee blends. Good quality robusta beans are used in traditional Italian [espresso](#) blends to provide a full-bodied taste and a better foam head (known as *crema*).

Yorum

Kahvenin Robusta türü, yüksek kafein olması yanında, daha kolay üremesi, yükseklerde yetişmesi, daha kolay ve daha doğaya uyum sağlaması açısından seçilmektedir. Ancak aroma ve tat açısından Arabica kesin tercih edilen olmuştur.

Additionally, *Coffea canephora* is less susceptible to disease than *C. arabica* and can be cultivated in lower altitudes and warmer climates where *C. arabica* will not thrive.^[53] The robusta strain was first collected in 1890 from the [Lomani River](#), a tributary of the [Congo River](#), and was conveyed from the Congo Free State (now the Democratic Republic of the Congo) to Brussels to Java around 1900. From Java, further breeding resulted in the establishment of robusta plantations in many countries.^[54] In particular, the spread of the devastating coffee leaf rust ([Hemileia vastatrix](#)), to which *C. arabica* is vulnerable, hastened the uptake of the resistant robusta. Coffee leaf rust is found in virtually all countries that produce coffee.^[55]

Yorum

Kahve yaprağında görülen ve özel küf sınıfında olanlar, bakır, kükürt ile giderilebilen veya dıştan sürülenler ile önlenmesi zor, imkânsız gibidir. İçine işleyip, tümünden bozan yapıda olmaktadır. İlaçlar insanlarda da kullanılan hücreye etkili olanlar tercih edilmelidir.

Over 900 species of insect have been recorded as pests of coffee crops worldwide. Of these, over a third are [beetles](#), and over a quarter are [bugs](#). Some [20 species of nematodes](#), 9 species of mites, and several snails and slugs also attack the crop. Birds and rodents sometimes eat coffee berries, but their impact is minor compared to invertebrates.^[56] In general, *arabica* is the more sensitive species to invertebrate predation overall. Each part of the coffee plant is assailed by different animals. [Nematodes](#) attack the roots, [coffee borer beetles](#) burrow into stems and woody material,^[57] and the foliage is attacked by over 100 species of larvae (caterpillars) of [butterflies and moths](#).^[58]

Mass spraying of insecticides has often proven disastrous, as predators of the pests are more sensitive than the pests themselves.^[59] Instead, integrated pest management has developed, using techniques such as targeted treatment of pest outbreaks, and managing crop environment away from conditions favouring pests. Branches infested with scale are often cut and left on the ground, which promotes scale parasites to not only attack the scale on the fallen branches but in the plant as well.^[60]

The 2-mm-long [coffee borer beetle](#) (*Hypothenemus hampei*) is the most damaging insect pest to the world's coffee industry, destroying up to 50 percent or more of the coffee berries on plantations in most coffee-producing countries. The adult female beetle nibbles a single tiny hole in a coffee berry and lays 35 to 50 eggs. Inside, the offspring grow, mate, and then emerge from the commercially ruined berry to disperse, repeating the cycle. [Pesticides](#) are mostly ineffective because the beetle juveniles are protected inside the berry nurseries, but they are vulnerable to predation by birds when they emerge. When groves of trees are nearby, the [American yellow warbler](#), [rufous-capped warbler](#), and other insectivorous birds have been shown to reduce by 50 percent the number of coffee berry borers in Costa Rica coffee plantations.^[61]

Beans from different countries or regions can usually be distinguished by differences in flavor, aroma, [body](#), and acidity.^[62] These taste characteristics are dependent not only on the coffee's growing region, but also on genetic subspecies ([varietals](#)) and processing.^[63] Varietals are generally known by the region in which they are grown, such as [Colombian](#), [Java](#) and [Kona](#). Arabica coffee beans are cultivated mainly in [Latin America](#), [eastern Africa](#) or Asia, while robusta beans are grown in [central Africa](#), throughout [southeast Asia](#), and Brazil.^[41]

Yorum

Böcekleri öldürme ile başarı kazanıldığı gözlenmemiştir. Onların yaşam ortamı bozulmalıdır. Böcekler tek dişi olarak bile üreyebilmektedirler. Ayrıca bitki içinde olunması ile zehirlerden korunabilmektedirler. Probiyotikler bitki özünü ekşi, yenileyemeyecek boyuta getirmeleri nedeniyle yaşam ortamları kalmamış olmaktadır.

Kahve özel bir yere gereksinim vardır.

- Dışardan egzotik bitki olduğunda doğal karşı savunmalar gelişmemiş ve böcekler/kurtların hücumuna açık kalmıştır. Aynı durum birçok durum, ev bitkilerinin veya tohumlarının getirilip, evimizde seraya veya bahçemize ekilmesi ile karşılaşılmaktadır. Bu açıdan bitki

ortamının da sağlanması gerekir. Benim yöntemim, probiyotikler olup, buna göre yaprağa, toprağa ekilmesi gerekir.

- Doğal kahve ortamı örneğin Etiyopya'da kuraklık nedeniyle topraktan su verilmesine dayanmakta, pınar, vaha veya bu türde iken, eski dönem itibarıyla nemli değil, yapraklardan değil, kökten almaktadır. Bitkinin yaprağı sert ve dayanıklı olması, kuraklığa dayanabilen yapısı da vardır. Buna karşın Brezilya farklı bir klima ortamıdır.
- Brezilya'dan gelen Puccinia küfü oldukça büyük zararlara neden olmuş ve kükürt dahil birçok ilaca da etkisiz kalmıştır. Küf doku içine girerek infekte etmekte ve sporlarını yaymaktadır. İlacı da insanlarda ve hücre içine etkili olan mantar ilaçlarıdır. Bu açıdan karşılıklı fidan, tohum ithalleri ne kadar steril ortam sağlansa bile önlenmesi imkânsız gibidir, özel bir çevre, klima, doğal yaşam dengesi, sadece ısı ve nem değil mikro-mikrobiyolojik ve mikro-elementle bir dengeleme de sağlanmalıdır.

Bu konuda ek bilgi: Biyolojik ilaçlar ile böcekleri öldürmek değil, yaşam ortamları kaldırılmalıdır (EstUDAM Zehir Dergisi: M. A. Akşit. Böcekleri öldürmek yerine kaçırmaya ne dersiniz?)

1) Laser

Laser 'in aktif maddesi spinosad, bir fermantasyon ürünü olup, pek çok böceğe karşı etkili olup, geniş spektrumlu bir ilaçtır. Toprak kökenli aktinomiset bakterisi *Saccharopolyspora spinosa*'dan doğal yollarla elde edilmiştir. Mide ve temas yolu ile hedef zararlının sinir sistemine etki eder ve hedef organizmanın beslenmesini hemen durdurur. Buna bağlı olarak en geç 3 gün içinde ölüm gerçekleşir. Kültür bitkilerine karşı son derece emniyetlidir. Bugüne kadar yürütülen denemelerin hiçbirinde Fitotoksisite belirtileri görülmemiştir. Sıcak kanlılara karşı çok düşük zehirliliğe sahip olması en önemli özelliklerinden biridir. Arılara doğrudan uygulandığında zararlıdır. Ancak, ilaç bitki üzerinde kuruduktan sonra zehirli bir etkisi yoktur. Balıklara zehirli değildir.

Yorum

- Bir ilaçlama yaparken, ağız maskesi ve özel zehirden korunma yaklaşımı yapılması ötesinde, ilaç yapılan alana ZEHİRLİDİR GİRİLMEZ uyarısı konulmaması ve özel en az 2-3 haftalık yasak konması yerine 3-4 saat sonra kullanıma açılması yadırganmaktadır.
- İlaçlanan yere çocukların yaprak biti gibi rahatsız edici sineklerin de olmaması, çimlere basılması gibi özellikle çocukların oyunlarını yapması önemli bir kazanç olmaktadır. Buna karşın, birçok kişi ilaçlandı diyerek çimlere basmak istemedikleri olmaktadır.
- Pahalı olması, diğer ilaçlara göre 5-6 kat fazla olması da uygulanmaması gerekçelerindedir.
- Ayrıca organik fosfor veya kükürt gibi kokmaması da insanlarda ilaç yapılmadı duygusunu taşımaktadır.
- Böcekler aylarca gelmemektedirler, arılar hariç.

2) G-05, Bitkisel Haşere İlacı

Etkim Madde Margosa bitki ekstrası ve diğer dolgu maddeleri.

Yorum

Bu bitkisel madde sinek, sivrisinek, hamamböceği, karınca için öldürücü olduğu belirtilmektedir. Kalıcılık etkisi de uzundur. Evlerde uygulanabilen bir yöntemdir.

3) AGREE, Biyolojik İnsektisitler

Bacillus thuringiensis var., aizawai GC-9 ırkı delta endo-toksin olarak sunulmaktadır.

Yüksek etkili bir mide zehir olan spesifik bir haşere patojenidir. Temas yoluyla, buhar etkisiyle çalışmaz, keza translaminer etkiye de sahip değildir. Bitkide atıldığı yerden başka yere de taşınmaz.

Yorum

Bağ ve domates yeşil-kurt ve güvesi için özel önerilmektedir. Bu haşereler diğer ilaçlara karşı dirençli oldukları kadar, öldürmeleri de zor olmaktadır. Yüksek doz, yüksek tehlike olmakta, ayrıca domatesler ilaçlı olduğu için Pazar payı bulamamaktadır. Özellikle ihraç edilememektedir. Ancak bu ilaçlar ile bir sorun olmamakta ve etkileri uzun süreli olması, yağmur ile yıkanmadıkça kalıcı olmaktadır. Domates ve asmalar zaten yıkanan bitkiler değildir. Kaçırmaya etkisi belirgindir.

Ecological effects

Originally, coffee farming was done in the [shade](#) of trees that provided a habitat for many animals and insects.^[64] Remnant forest trees were used for this purpose, but many species have been planted as well. These include leguminous trees of the genera [Acacia](#), [Albizia](#), [Cassia](#), [Erythrina](#), [Gliricidia](#), [Inga](#), and [Leucaena](#), as well as the nitrogen-fixing non-legume sheoaks of the genus [Casuarina](#), and the silky oak [Grevillea robusta](#).^[65]

This method is commonly referred to as the traditional shaded method, or "[shade-grown](#)". Starting in the 1970s, many farmers switched their production method to sun cultivation, in which coffee is grown in rows under full sun with little or no forest canopy. This causes berries to ripen more rapidly and bushes to produce higher yields, but requires the clearing of trees and increased use of fertilizer and pesticides, which damage the environment and cause health problems.^[66]

Unshaded coffee plants grown with fertilizer yield the most coffee, although unfertilized shaded crops generally yield more than unfertilized unshaded crops: the response to fertilizer is much greater in full sun.^[67] While traditional coffee production causes berries to ripen more slowly and produce lower yields, the quality of the coffee is allegedly superior.^[68] In addition, the traditional shaded method provides living space for many wildlife species. Proponents of shade cultivation say environmental problems such as [deforestation](#), [pesticide pollution](#), [habitat destruction](#), and [soil](#) and [water degradation](#) are the side effects of the practices employed in sun cultivation.^{[64][69]}

The [American Birding Association](#), [Smithsonian Migratory Bird Center](#),^[70] [National Arbor Day Foundation](#),^[71] and the [Rainforest Alliance](#) have led a campaign for 'shade-grown' and [organic coffees](#), which can be sustainably harvested. Shaded coffee cultivation systems show greater biodiversity than full-sun systems, and those more distant from continuous forest compare rather poorly to undisturbed native forest in terms of habitat value for some bird species.^{[72][73]}

Another issue concerning coffee is its [use of water](#). It takes about 140 liters (37 [U.S. gal](#)) of [water](#) to grow the coffee beans needed to produce one cup of coffee, and coffee is often grown in countries where there is a water shortage, such as [Ethiopia](#).^[74]

[Used coffee grounds](#) may be used for [composting](#) or as a [mulch](#). They are especially appreciated by [worms](#) and [acid-loving plants](#) such as [blueberries](#).^[76] Some commercial coffee shops run initiatives to make better use of these grounds, including [Starbucks'](#) "Grounds for your Garden" project,^[76] and community sponsored initiatives such as "Ground to Ground".^[77] [Climate change](#) may significantly impact coffee yields within a few decades.^[78] [Kew Royal Botanic Gardens](#) concluded that [global warming](#) threatens the genetic diversity of Arabica plants found in Ethiopia and surrounding countries.^[79]

Yorum

Kahve üretilmesi için uygun yerler olmalıdır. Bu araziler etüt edilmiş ancak sera şeklinde olduğu için endüstriyel boyuta geçememiştir. Datça İlçesinde kahve ağaçları birer süs niteliğinde kalmıştır. Evde yetiştirdiğimizler ancak süs çiçeği niteliğinde kalmaktadır.

Özel yetiştirme boyutları:

- Fazla güneş yaprakları kavurmakta, bu açıdan da bulut şeklinde sis, buhar içinde olmaları beklenir. Seralarda da cam ışığı geçirirken, ultraviyoleyi geçirmez ve ayrıca içeride yakmaları arttırır. Kısaca sera dahil yetiştirme zordur. Genellikle örtülen örtüler, delikli olup, sadece güneş ışınlarını perdelemelidir.
- Birçok bitki doğrudan değil, arman altı bitkisidir. Kısaca yüksek ağaçların gölgesindedir. Yağmur orman altındaki bitkiler, evde yetişen bitkiler olmaktadır. Bazı bitkiler, kauçuk gibi (gerecek tanımı Fig, incirdir), Ficus elasticus decora karanlıkta da gelişir, güneşe ulaşınca da daha güçlenir. Bu nedenle çift özelliklidir. Kahve bu şekilde değildir.
- Buğday gibi ekin yetiştirenlerin doğrudan güneş ışığına gereksinim oldukları için ağaç yetiştirilmez. Sadece akarsu etrafındadır. Aynı zamanda ağaç, böceklerin korunduğu ve geliştiği alan olarak yok edilmeli veya uzak tutulmalıdır.
- Halen ülkemizde hurma, palmye ağaçlarına dadanan böcek ile, zeytin ağaçlarına dadanan kurtlara da yüksek doz ilaç kullanılması ile çözüm bulunamamıştır. Temel doğal yok edicisi bir sinek olup, zeytin sineği denir, arı türüdür ve yumurtalarını kurt içine bırakır ve onları yok etmiş olur. İlaçlama önce bunları yok etmiştir.
- Kahve su ister, ancak bu su yumuşak olmalıdır. Tercihan sulandırılmış gübre (NPK=Nitrojen, Fosfat-Potasyum) kullanılır ama dilüe olmalıdır. Sert suda yüksek tuz oranı zararlı olabilir.

Yukarıda söz edilmeyen bir hususlar;

- Kokain yetişen alanlara kahve fidanı dikerek, bir plantasyon alanı oluşturulmuş, boş alanlar endüstri ürünü ile kazanç kapısı sağlanmıştır.
- Kahve bu açıdan tek tür Arabica geldiği için homojen bir ve kalite boyutu kazandırılmıştır.
- Bu dönemlerde domates ve patatesin de Avrupa'ya geldiği görülmektedir. Dolayısıyla keşifler ile Dünya'ya yayılmışlardır. Kahve giden, diğerleri gelen olarak irdelenmelidir. Ancak yetiştirilme alanları farklıdır.

Coffee Bean (Wikipedia)

Composition

The term "green coffee bean" refers to unroasted mature or immature coffee beans. These have been processed by wet or dry methods for removing the outer pulp and [mucilage](#) and have an intact wax layer on the outer surface. When immature, they are green. When mature, they have a brown to yellow or reddish color and typically weigh 300 to 330 mg per dried coffee bean. Nonvolatile and volatile compounds in green coffee beans, such as [caffeine](#), [deter](#) many insects and animals from [eating them](#). Further, both nonvolatile and volatile compounds contribute to the flavor of the coffee bean when it is roasted. Nonvolatile [nitrogenous](#) compounds (including [alkaloids](#), [trigonelline](#), proteins, and free [amino acids](#)) and [carbohydrates](#) are of major importance in producing the full aroma of roasted coffee and for its biological action. Since the mid 2000s, [green coffee extract](#) has been sold as a nutritional supplement and has been clinically studied for its [chlorogenic acid](#) content and for its [lipolytic](#) and weight-loss properties.

Yorum

Yeşil kahvenin zayıflatıcı etkisi olduğu belirtilerek, daha anlamlı kılınmaktadır. Kafein uyaran olduğu ve iştahı kapatabildiğinden bu konuda birey eğer inanma boyutunda ise etkisi belirgin olacaktır.

Nonvolatile alkaloids

Caffeine (1,3,7-trimethyl-xanthine) is the [alkaloid](#) most present in green and roasted coffee beans. The content of caffeine is between 1.0% and 2.5% by weight of dry green coffee beans. The content of caffeine does not change during maturation of green coffee beans.^[15] Lower concentrations of [theophylline](#), [theobromine](#), [paraxanthine](#), [liberine](#), and [methylliberine](#) can be found. The concentration of theophylline, an alkaloid noted for its presence in [green tea](#), is reduced during the roasting process, usually about 15 minutes at 230 °C (446 °F), whereas the concentrations of most other alkaloids are not changed.^[16] The solubility of caffeine in water increases with temperature and with the addition of chlorogenic acids, [citric acid](#), or [tartaric acid](#), all of which are present in green coffee beans. For example, 1 g (0.035 oz) of caffeine dissolves in 46 ml (1.6 US fl oz) of water at room temperature, and 5.5 ml (0.19 US fl oz) at 80 °C (176 °F).^[17] The xanthine alkaloids are odorless, but have a bitter taste in water, which is masked by organic acids present in green coffee, however.

Trigonelline (N-methyl-nicotinate) is a derivative of [vitamin B₆](#) that is not as bitter as caffeine. In green coffee beans, the content is between 0.6% and 1.0%. At a roasting temperature of 230 °C (446 °F), 85% of the trigonelline is degraded to [nicotinic acid](#), leaving small amounts of the unchanged molecule in the roasted beans. In green coffee beans, trigonelline is synthesized from nicotinic acid (pyridinium-3-carboxylic acid) by [methylation](#) from [methionine](#), a [sulfur](#)-containing amino acid.^[18] [Mutagenic](#) activity of trigonelline has been reported.^[19]

Yorum

Kahve kalıcı değil, etkileşimi kısa süreli olarak tanımlanabilir. Başlıca etkisi cAMP enzim ve biyolojik oluşumları yapan mekanizmayı etkilemektedir. Doza göre farklı oluşturabilmektedir.

Proteins and amino acids

Proteins account for 8% to 12% of dried green coffee beans. A majority of the proteins are of the 11-S storage kind^[20] (alpha – component of 32 kDa, beta – component of 22 kDa), most of which are degraded to free amino acids during maturation of green coffee beans. Further, 11-S storage proteins are degraded to their individual amino acids under roasting temperature, thus are an additional source of bitter components due to generation of [Maillard reaction](#) products.^[21] High temperature and oxygen concentration and low pH degrade 11-S storage proteins of green coffee beans to low-molecular-weight [peptides](#) and amino acids. The degradation is accelerated in the presence of organic acids such as chlorogenic acids and their derivatives. Other proteins include [enzymes](#), such as [catalase](#) and [polyphenol oxidase](#), which are important for the maturation of green coffee beans. Mature coffee contains free amino acids (4.0 mg amino acid/g robusta coffee and up to 4.5 mg amino acid/g arabica coffee). In *Coffea arabica*, [alanine](#) is the amino acid with the highest concentration, i.e. 1.2 mg/g, followed by asparagine of 0.66 mg/g, whereas in *C. robusta*, alanine is present at a concentration of 0.8 mg/g and asparagine at 0.36 mg/g.^{[22][23]} The free hydrophobic amino acids in fresh green coffee beans contribute to the unpleasant taste, making it impossible to prepare a desirable beverage with such compounds. In fresh green coffee from Peru, these concentrations have been determined as: [isoleucine](#) 81 mg/kg, [leucine](#) 100 mg/kg, [valine](#) 93 mg/kg, [tyrosine](#) 81 mg/kg, [phenylalanine](#) 133 mg/kg. The concentration of [gamma-aminobutyric acid](#) (a neurotransmitter) has been determined between 143 mg/kg and 703 mg/kg in green coffee beans from [Tanzania](#).^[24] Roasted coffee beans do not contain any free amino acids; the amino acids in green coffee beans are degraded under roasting temperature to Maillard products (reaction products between the aldehyde group of sugar and the alpha-amino group of the amino acids). Further, [diketopiperazines](#), e.g. cyclo(proline-proline), cyclo(proline-leucine), and cyclo(proline-isoleucine), are generated from the corresponding amino acids, and are the major source of the bitter taste of roasted coffee.^[25] The bitter flavor of diketopiperazines is perceptible at around 20 mg/liter of water. The content of diketopiperazines in espresso is about 20 to 30 mg, which is responsible for its [bitterness](#).^{[26][27]}

Yorum

Kahve %8-12 gram/dL protein ile oldukça yüksek oranda bir yiyecektir. Sütün 100mL içinde 3,3 gram, anne sütünün ise 1,5 gram protein kapsamı olduğu dikkate alındığında, çok yüksektir.

Proteinin kullanılabilmesi için dengeli olmalı, vücudumuz için gereken boyutta olmalıdır. Bu oranı sahip anne sütü ve yumurta olup, diğerlerinden yararlanma oranı düşmektedir. Kara, tam buğdayda da benzer oranda protein varken, %30 civarında yararlılık boyutuna inebilir. Bunun temini kaliteli protein ile karıştırmaktır. Bir makarnaya, kıyma, yoğurt eklenmesi, yumurta katılması ile zenginleştirme olmaktadır. Kahvenin zenginleştirilmesi de içine süt katmakla olmalıdır.

Kapsadığı proteinlerin esansiyel, vücudumuz tarafından yapılmayanlardan olma durumu daha kıymetli hale gelmektedir. En düşük arpan (LCM=lowest common multiple) prensibi ile en düşük gerekene göre yapılanma olur. Geri kalanlar yıkıma gider. Bu açıdan azotun atılması, kısaca renal solüt yükü oluşturur. Sıvı bu açıdan önemlidir.

Arginin, histidin, İzölösün, Lösün, lizin, metionin, fenilalanin alınması gerekli aminoasitler olup (www.royalcanin.com.tr), bunun birisinin olmaması, yaşamsal protein sentezinin yapılmaması demektir. Kanatsız uçak olması gibidir. Bunların sayısı bebeklerde daha fazla iken, erişkinlerde daha azdır. Kısaca kahve içinde ([isoleucine](#) 81 mg/kg, [leucine](#) 100 mg/kg, [valine](#) 93 mg/kg, [tyrosine](#) 81 mg/kg, [phenylalanine](#) 133 mg/kg.) tüm gerekenlerin en alttakine göre yapım proteinlerine gidecektir. Ancak belirtilenlere desteğin sağlanması, kısaca süt eklenmesi gerekli olmaktadır.

Protein kayıpları sıklıkla pişirmede oluşur. Sütün karıştırılarak kaynatılması ile protein parçalanır ve şeker ile bütünleşerek emilemez olacaktır. Bu açıdan 5 dakikadan fazla kaynatma önerilmez. UHT, çok yüksek ısı ve soğutma ile de protein kaybı olmaktadır. Bu açıdan anne sütü doğrudan alınması ile ayrıca bazı enzimler, proteinler, hücreler ile canlı olması ile ayrılmaktadır. Kahvede de pişirme, kavurma önemlidir. Yakılması proteini yok etmektedir ve ayrıca yanmış karbon daima toksik etkisi olacaktır.

Burada ısıtmanın süresi de önemlidir. Kahve çekirdeğini alıp bakılmalıdır, homojen mi, yoksa kısmı mi pişirilmiştir. Ayrıca süresi uzun olması, kısaca 10 dakika altı ve üstü de fark etmektedir. Tekli kavurma klasik türde, birkaç defa yavaş kavurma, çifte kavrulmuş ise gold kahve tadı vermektedir. Basit olarak kahvenin rengi ile anlaşılabilir.

Bu teknik detaylar, kahvehanelerin özelliği olmakta ve buna göre müşteri beğenisi oluşmaktadır.

Carbohydrates

Carbohydrates make up about 50% of the dry weight of green coffee beans. The carbohydrate fraction of green coffee is dominated by [polysaccharides](#), such as [arabinogalactan](#), [galactomannan](#), and [cellulose](#), contributing to the tasteless flavor of green coffee. Arabinogalactan makes up to 17% of dry weight of green coffee beans, with a molecular weight of 90 kDa to 200 kDa. It is composed of beta-1-3-linked [galactan](#) main chains, with frequent members of [arabinose](#) (pentose) and [galactose](#) (hexose) residues at the side chains comprising immunomodulating properties by stimulating the cellular defense system (Th-1 response) of the body. Mature brown to yellow coffee beans contain fewer residues of galactose and arabinose at the side chain of the polysaccharides, making the green coffee bean more resistant to physical breakdown and less soluble in water.^[28] The molecular weight of the arabinogalactan in coffee is higher than in most other plants, improving the cellular defense system of the digestive tract compared to arabinogalactan with lower molecular weight.^[29] Free [monosaccharides](#) are present in mature brown to yellow-green coffee beans. The free part of monosaccharides contains [sucrose](#) (gluco-fructose) up to 9000 mg/100g of arabica green coffee bean, a lower amount in robustas, i.e. 4500 mg/100g. In arabica green coffee beans, the content of free glucose was 30 to 38 mg/100g, free fructose 23 to 30 mg/100g; free galactose 35 mg/100g and [mannitol](#) 50 mg/100g dried coffee beans, respectively. Mannitol is a powerful scavenger for [hydroxyl radicals](#), which are generated during the [peroxidation](#) of lipids in biological membranes.^[30]

Yorum

Bir ideal yiyecekten beklenen %50 karbonhidrat, %15 protein ve %35 yağ olmalıdır. Kahve %11 protein, %50 karbonhidrat, %12-14 yağ ile bunu sağlamaktadır, ancak yağ desteği bakımından Karadeniz'de kahveye tereyağı konulması akla gelmektedir.

Kalori, yapım açısından önemlidir. İnek sütü 3,3gram proteine 40-55Kal olması, anne sütünde ise 1.5gram proteine 70-80Kalori olması dikkate alındığında, kahvede ise 11gram için çok yüksek kaloriye gereksinim olur. Bu durum çikolatalarda uygulanır, onlarda da 4-6gram protein olur ve şeker ile dengelenebilir. Kahve de is sulu olması gerektiği belirgindir. Fazla sıvı ile, 100mL yerine 250mL kahve içilmesi ile bu atım daha kolay olacaktır.

Türk kahvesi az miktarda ise, yanındaki su içilerek, dengeleme, yüksek proteinin solüt yükü azaltılmış, daha doğrusu atılma olanağı yaratılmış olmaktadır. Kısaca kahveden sonra verilen suyu mutlaka için.

Kahvedeki şeker 4,5-9gram sukroz olması, sıklıkla beklenen meyve şekeri früktoz yerine pancar şekeri olması, hem doğrudan insülin cevabını oluşturmaması ve daha regüle bir içecek yapmaktadır. Ayrıca mannitol dahil farklı yapıdakilerin bulunması da olumlu bir kapsam oluşturmaktadır.

Lipids

The lipids found in green coffee include: [linoleic acid](#), [palmitic acid](#), [oleic acid](#), [stearic acid](#), [arachidic acid](#), [diterpenes](#), [triglycerides](#), [unsaturated](#) long-chain [fatty acids](#), [esters](#), and [amides](#). The total content of lipids in dried green coffee is between 11.7 and 14 g/100 g.^[31] Lipids are present on the surface and in the interior matrix of green coffee beans. On the surface, they include derivatives of carboxylic acid-5-hydroxytryptamides with an amide bond to fatty acids (unsaturated C6 to C24) making up to 3% of total lipid content or 1200 to 1400 microgram/g dried green coffee bean. Such compounds form a wax-like cover on the surface of the coffee bean (200 to 300 mg lipids/100 g dried green coffee bean) protecting the interior matrix against oxidation and insects. Further, such molecules have antioxidative activity due to their chemical structure.^[32] Lipids of the interior tissue are triglycerides, linoleic acid (46% of total free lipids), palmitic acid (30% to 35% of total free lipids), and esters. Arabica beans have a higher content of lipids (13.5 to 17.4 g lipids/100 g dried green coffee beans) than robustas (9.8 to 10.7 g lipids/100 g dried green coffee beans). The content of diterpenes is about 20% of the lipid fraction. The diterpenes found in green coffee include [cafestol](#), [kahweol](#) and [16-O-methylcafestol](#). Some of these diterpenes have been shown in [in vitro](#) experiments to protect liver tissue against chemical oxidation.^[33] In coffee oil from green coffee beans the diterpenes are [esterified](#) with saturated long chain [fatty acids](#).

Yorum

Kahvede bulunan yağların çok çeşitli olması ile yeşil kahvenin dış kısmında bulunması, kahveye bir parlaklık sağlamaktadır. Oksidasyon ile böcekler koruma etkisi yapmaktadır. Arabica daha yüksek yağ oranı ile tercih nedenlerinden biri olmaktadır. Kısaca yeşil kahve dahil, dibek kahvede dövülme ile yağın belirginleşmesi önemlidir. Bir bakıma kahve üstünde bir tabaka şeklinde yağ olmaktadır. Karadeniz usulünde veya bazı yerlerde kahvede yağlı değilse, üstünde bir yağ tabakası olmaz ise eksik bulunmaktadır.

Nonvolatile chlorogenic acids

[Chlorogenic acids](#) belong to a group of compounds known as [phenolic acids](#), which are [antioxidants](#). The content of chlorogenic acids in dried green coffee beans of robusta is 65 mg/g and of arabica 140 mg/g, depending on the timing of harvesting. At roasting temperature, more than 70% of chlorogenic acids are destroyed, leaving a residue less than 30 mg/g in the roasted coffee bean. In contrast to green coffee, green tea contains an average of 85 mg/g polyphenols. These chlorogenic acids could be a valuable, inexpensive source of antioxidants. Chlorogenic acids are homologous compounds comprising [caffeic acid](#), [ferulic acid](#) and [3,4-dimethoxycinnamic acid](#), which are connected by an ester bond to the [hydroxyl](#) groups of [quinic acid](#).^[34] The antioxidant capacity of chlorogenic acid is more potent than of [ascorbic acid](#) (vitamin C) or mannitol, which is a selective hydroxy-radical scavenger.^[35] Chlorogenic acids have a bitter taste in low concentrations such as 50 mg/l water. At higher concentrations of 1 g/l water, they have a sour taste. Chlorogenic acids increase the solubility of caffeine and are important modulators of taste.

Yorum

Kahve kavrulması ile klorogenik asit parçalanmakta ve tat oluşturmaktadır. Acı tadın veya kahve tadının özelliğidir. Bu bir antioksidan maddedir, faydalı da olabilir. Arabica 65-140mg/gram ile Robusta'dan iki kat fazladır. Dolayısıyla aradaki tat farkını oluşturan bir gerekçe olmaktadır. Eriyebilir olma gibi fiziksel özelliklerine de katkı sağlamaktadır.

Volatile compounds

Volatile compounds of green coffee beans include short-chain fatty acids, [aldehydes](#), and nitrogen-containing aromatic molecules, such as derivatives of [pyrazines](#) (green-herbaceous-earthy odor). Briefly, such volatile compounds are responsible for the less pleasing odor and taste of green coffee versus roasted coffee. Commercial success was realized by Starbucks in creating Green Bean Refreshers using a process that primarily isolates the caffeine from the green beans but does not actually use steeped liquid from the beans.^[36] Many consumers experiment with creating green bean "extract" by steeping green coffee beans in hot water. Often, the recommended times of steeping (20 minutes to 1 hour) extract too much caffeine to provide a pleasant taste. A steeping time of 12 minutes or under provides a more palatable liquid that can be used as a base for a drink containing more of the nutrients and less caffeine than using just isolated caffeine extract.^[37] The alkaline stock base that results can be paired with acidic or fruity extracts, with or without sweetener, to mask the vegetable-like taste of the extract.

When green coffee beans are roasted, other molecules with the typical pleasant aroma of coffee are generated, which are not present in fresh green coffee. During roasting, the major part of the unpleasant-tasting volatile compounds are neutralised. Unfortunately, other important molecules such as antioxidants and vitamins present in green coffee are destroyed. Volatile compounds with nauseating odor for humans have been identified, including [acetic acid](#) (pungent, unpleasant odor), [propionic acid](#) (odor of sour milk, or butter), [butanoic acid](#) (odor of rancid butter, present in green coffee with 2 mg/100 g coffee beans), [pentanoic acid](#) (unpleasant fruity flavor, present in green coffee at 40 mg/100 g in coffee beans), [hexanoic acid](#) (fatty-rancid odor), [heptanoic acid](#) (fatty odor), [octanoic acid](#) (repulsive oily rancid odor); [nonanoic acid](#) (mild nut-like fatty odor); [decanoic acid](#) (sour repulsive odor), and derivatives of such fatty acids – [3-methyl-valeric acid](#) (sour, green-herbaceous, unpleasant odor), [acetaldehyde](#) (pungent-nauseating odor, even when highly diluted, present in dried green coffee beans at concentrations of about 5 mg/kg), [propanal](#) (choking effect on respiratory system, penetrating-nauseating), [butanal](#) (nauseating effect, present in dried green coffee beans at 2 to 7 mg/kg), or [pentanal](#) (very repulsive nauseating effect).^[38]

Yorum

Kahve çeşitli kapsamları olduğu için, özel bir içecek olmaktadır. Kalıcı etki olarak, eğer uygun yaklaşım yapılmaz ise, sirkeleşir (asetik asit), kökü kokular oluşturabilir. Kapalı, hava almayan ve olgunlaşma önemli bir kriter olmaktadır.

Hazırlama sırasında da önemlidir. Örneğin köpük yapısı da bazı usul ile öne çıkmaktadır.

Kahvenin yağı ile oluşan boyut, köpük olarak sıcak ortama göre oluşmaktadır. Türk kahvesinde iki unsur vardır. A) kahvenin sıcak su içinde doğrudan tadını vermesi, bu bir sürece gereksinimi vardır, B) Köpük oluşması, bu taze kahvenin kaynarken köpüğünün ortaya çıkılmasıdır. Bu açıdan ikili farklı yapı temeldir.

Production Processing

Coffee berries and their seeds undergo several processes before they become the familiar roasted coffee. Berries have been traditionally selectively picked by hand; a labor-intensive method, it involves the selection of only the berries at the peak of

ripeness. More commonly, crops are strip picked, where all berries are harvested simultaneously regardless of ripeness by person or machine. After picking, green coffee is processed by one of two methods—the dry process method, simpler and less labor-intensive as the berries can be strip picked, and the wet process method, which incorporates fermentation into the process and yields a mild coffee.^[81]

Then they are sorted by ripeness and color and most often the [flesh](#) of the berry is removed, usually by machine, and the seeds are fermented to remove the slimy layer of [mucilage](#) still present on the seed. When the [fermentation](#) is finished, the seeds are washed with large quantities of [fresh water](#) to remove the fermentation residue, which generates massive amounts of [coffee wastewater](#). Finally, the seeds are dried.^[82]

The best (but least used) method of drying coffee is using drying tables. In this method, the pulped and fermented coffee is spread thinly on raised beds, which allows the air to pass on all sides of the coffee, and then the coffee is mixed by hand. In this method the drying that takes place is more uniform, and fermentation is less likely. Most African coffee is dried in this manner and certain coffee farms around the world are starting to use this traditional method.^[82]

Next, the coffee is sorted, and labeled as green coffee. Another way to let the coffee seeds dry is to let them sit on a concrete patio and rake over them in the sunlight. Some companies use cylinders to pump in heated air to dry the coffee seeds, though this is generally in places where the humidity is very high.^[82]

Production

The first step in Europeans' wresting the means of production was effected by [Nicolaes Witsen](#), the enterprising burgomaster of Amsterdam and member of the governing board of the [Dutch East India Company](#) who urged [Joan van Hoon](#), the Dutch governor at [Batavia](#) that some coffee plants be obtained at the export port of [Mocha](#) in [Yemen](#), the source of Europe's supply, and established in the Dutch East Indies;^[64] the project of raising many plants from the seeds of the first shipment met with such success that the Dutch East India Company was able to supply Europe's demand with "Java coffee" by 1719.^[65] Encouraged by their success, they soon had coffee plantations in [Ceylon](#), [Sumatra](#) and other Sunda islands.^[66] Coffee trees were soon grown under glass at the [Hortus Botanicus of Leiden](#), whence slips were generously extended to other botanical gardens. Dutch representatives at the negotiations that led to the [Treaty of Utrecht](#) presented their French counterparts with a coffee plant, which was grown on at the [Jardin du Roi](#), predecessor of the [Jardin des Plantes](#), in Paris.

The introduction of coffee to the Americas was effected by [Captain Gabriel des Clieux](#), who obtained cuttings from the reluctant botanist [Antoine de Jussieu](#), who was loath to disfigure the king's coffee tree.^[67] Clieux, when water rations dwindled during a difficult voyage, shared his portion with his precious plants and protected them from a Dutchman, perhaps an agent of the Provinces jealous of the Batavian trade.^[68] Clieux nurtured the plants on his arrival in the West Indies, and established them in [Guadeloupe](#) and [Saint-Domingue](#) in addition to [Martinique](#), where a blight had struck the [cacao plantations](#), which were replaced by coffee plantations in a space of three years, is attributed to France through its colonization of many parts of the continent starting with the Martinique and the colonies of the West Indies where the first French coffee plantations were founded.

The first coffee plantation in [Brazil](#) occurred in 1727 when Lt. Col. Francisco de Melo Palheta smuggled seeds, still essentially from the germ plasm originally taken from Yemen to Batavia,^[69] from [French Guiana](#). By the 1800s, Brazil's harvests would turn coffee from an elite indulgence to a drink for the masses. Brazil, which like most other countries cultivates coffee as a commercial commodity, relied heavily on slave labor from Africa for the viability of the plantations until the [abolition](#) of slavery in 1888. The success of coffee in 17th-century Europe was paralleled with the spread of the habit of [tobacco smoking](#) all over the continent during the course of the [Thirty Years' War](#) (1618–1648).

For many decades in the 19th and early 20th centuries, Brazil was the biggest producer of coffee and a virtual monopolist in the trade. However, a policy of maintaining high prices soon opened opportunities to other nations, such as [Colombia](#),^[70] [Guatemala](#), [Nicaragua](#), [Indonesia](#) and [Vietnam](#), now second only to Brazil as the major coffee producer in the world. Large-scale production in Vietnam began following normalization of trade relations with the US in 1995.^[71] Nearly all of the coffee grown there is Robusta.^[72]

Despite the origins of coffee cultivation in Ethiopia, that country produced only a small amount for export until the Twentieth Century, and much of that not from the south of the country but from the environs of [Harar](#) in the northeast. The [Kingdom of Kaffa](#), home of the plant, was estimated to produce between 50,000 and 60,000 kilograms of coffee beans in the 1880s. Commercial production effectively began in 1907 with the founding of the inland port of [Gambela](#). 100,000 kilograms of coffee was exported from Gambela in 1908, while in 1927–8 over 4 million kilograms passed through that port.^[73] Coffee plantations were also developed in [Arsi Province](#) at the same time, and were eventually exported by means of the [Addis Ababa – Djibouti Railway](#). While only 245,000 kilograms were freighted by the Railway, this amount jumped to 2,240,000 kilograms by 1922, surpassed exports of "Harari" coffee by 1925, and reached 9,260,000 kilograms in 1936.^[74]

Australia is a minor coffee producer, with little product for export, but its coffee history goes back to 1880 when the first of 500 acres (2.0 km²) began to be developed in an area between northern [New South Wales](#) and [Cooktown](#). Today there are several producers of Arabica coffee in Australia that use a mechanical harvesting system invented in 1981.^[75]

Yorum

Kahvenin her boyutu, yaprağı, atıkları ve diğer unsurlar kullanılabilir iken, bunun sadece belirli tohumların alınması ve diğerlerinin atılması ile atık sorunu olabilmektedir. Seralarda da çıkan organik bitki artıkları yakılmakta, hava ve çevre kirliliği yaratılmaktadır. Bu atıklar silaj yapılırsa, probiyotikler ile fermente edilse, içinde böcek, mikrop, küf gibi hiçbir patoloji olmaz ve silajda olduğu gibi, hayvan yemi ile çok kaliteli gübre olarak kullanılabilir. Yakma bir kıymeti yok etme anlamındadır. Silaj otların çürütülme işlemi olup, mısır bitkisi çukurlarda tutulur ve çürütülür, hayvan yeni olması açısından katkılar ile güçlendirilir.

Bir kedi türü olan hayvan ile yenilmesi ve yarı sindirilir olarak olması ile en kıymetli kahve olmaktadır. Buna benzer şekilde de bir kahve granüllerini yoğurt suyu gibi bir ortamda bekletilmesi, 20 dakikadan

uzun olmalıdır, aynı şekilde kahvenin özeliğini etkilemektedir. Sindirim enzimlerin işlevini Probiyotikler yapmaktadır.

Siyah çay, yeşil çayın probiyotikler ile fermente edilmesi ile oluşmaktadır. Aynı şekilde kahvenin de toplandıktan sonra fermente edilmesi onu yumuşak içimli şekle sokmaktadır.

Fermente edilen yüksek orandaki yıkama suyu, eğer probiyotik ile zenginleşmiş ise, bir göle bile dökülse, o durgun suda olumlu etki yapacaktır. Ancak probiyotik dışındakiler ise suda kirlenme oluştururlar. Bu açıdan yıkama sularındaki flora kontrol edilmeli, özel flora oluşturularak yapılmalıdır.

Kahve yaş iken kurutulması, çekirdeksiz üzüm gibi, güneş altında olması, beton üstünde veya özel bölgede olması ile değişmektedir. Benzer yapı kayısı içinde geçerlidir. Gün kurusu ile kükürt ile sarartılan kayısılar farklıdır. Bunlarda alfa-toksin korunması öne çıkmaktadır.

An [Asian](#) coffee known as [kopi luwak](#) undergoes a peculiar process made from coffee berries eaten by the [Asian palm civet](#), passing through its digestive tract, with the beans eventually harvested from [feces](#). Coffee brewed from this process^[83] is among the most expensive in the world, with bean prices reaching \$160 per pound^[84] or \$30 per brewed cup.^[85] Kopi luwak coffee is said to have uniquely rich, slightly smoky aroma and flavor with hints of chocolate, resulting from the action of [digestive enzymes](#) breaking down bean [proteins](#) to facilitate partial [fermentation](#).^{[83][85]}

Yorum

Kahvenin enzimler ile yarı sindirilmesi önemli tat ve lezzet katmaktadır. Bu açıdan bazı kişilerin ağızlarında ezdikleri ve tükürükleri ile yarı sindirdikleri kahve ile yapılan kahvelerden de söz etmek gerekebilir. Bu özellikle kuşların kursaklarında erittikleri besin gibi, probiyotikler ile enzimler vasıtasıyla yarı sindirim işlevinin uygulanmasıdır. Doğa da sık gözlenen bir durumdur. Ağızda bir lokma yapılan kahve, daha sonra sıcak su ile işleme tabi olacağı için, bulaş kaynağından uzak olmaktadır.

Roasting

The next step in the process is the roasting of the green coffee. Coffee is usually sold in a roasted state, and with rare exceptions all coffee is roasted before it is consumed. It can be sold [roasted](#) by the supplier, or it can be [home roasted](#).^[86] The roasting process influences the taste of the beverage by changing the coffee bean both physically and chemically. The bean decreases in weight as moisture is lost and increases in volume, causing it to become less dense. The density of the bean also influences the strength of the coffee and requirements for packaging.

The actual roasting begins when the temperature inside the bean reaches approximately 200 °C (392 °F), though different varieties of seeds differ in moisture and density and therefore roast at different rates.^[87] During roasting, [caramelization](#) occurs as intense heat breaks down [starches](#), changing them to [simple sugars](#) that begin to brown, which alters the color of the bean.^[88]

[Sucrose](#) is rapidly lost during the roasting process, and may disappear entirely in darker roasts. During roasting, aromatic oils and acids weaken, changing the flavor; at 205 °C (401 °F), other oils start to develop.^[87] One of these oils, [caffeol](#), is created at about 200 °C (392 °F), which is largely responsible for coffee's aroma and flavor.^[25]

Roasting is the last step of processing the beans in their intact state. During this last treatment, while still in the bean state, more caffeine breaks down above 235 °C (455 °F). Dark roasting is the utmost step in bean processing removing the most caffeine. Although, dark roasting is not to be confused with the [Decaffeination](#) process.

Yorum

Kavurma işlemi kahveyi kahve yapan işlemdir. Kavurma durumuna göre şeker karmelize olur, yağlarda farklı yapıya dönüşür.

Fazla kavurmamak için, devamlı başında durmalı ve ısıyı yayan ve çok ısınmayan toprak kapların daha uygun olduğu, kavuran bir kişi olarak belirgindir. Sıcaklık düzeyi en iyi fırınlarda sağlanabilir ama karıştırma işlevi ile buharlaşmanın olması da önemlidir.

Fırınlarda 170-200 derece standart iken, bunun 235 derece gibi yüksek olması ile kafeinin yıkılacağı ve tat daha acılı şekle olabilecektir.

Bunun yanında kavurma süresi 5-15 dakika gibi olması da yine tat değişikliği ile karakterizedir. Kafein parçalanmadan kavurma ile uzun süre ile farklı tat oluşturma örneğin Starbucks felsefesi içinde olduğu söylenebilir.

Grading roasted beans

Depending on the color of the roasted beans as perceived by the human eye, they will be labeled as light, medium light, medium, medium dark, dark, or very dark. A more accurate method of discerning the degree of roast involves measuring the reflected light from roasted seeds illuminated with a light source in the near-[infrared](#) spectrum. This elaborate light meter uses a process known as [spectroscopy](#) to return a number that consistently indicates the roasted coffee's relative degree of roast or flavor development.

Roast characteristics

The degree of roast has an effect upon coffee flavor and body. Darker roasts are generally bolder because they have less fiber content and a more sugary flavor. Lighter roasts have a more complex and therefore perceived stronger flavor from aromatic oils and acids otherwise destroyed by longer roasting times.^[89] Roasting does not alter the amount of caffeine in the bean, but does give less caffeine when the beans are measured by volume because the beans expand during roasting.^[90] A small amount of chaff is produced during roasting from the skin left on the seed after processing.^[91] Chaff is usually removed from the seeds by air movement, though a small amount is added to dark roast coffees to soak up oils on the seeds.^[87]

Yorum

Kahve yeşil olarak ta kullanılmakta ve özel olarak kahve yapılmalıdır. Bu yeşil, kavrulmamış olduğu için, ezilmesi ve ceviz gibi yarı kuru şekilde, havan ile dövülmelidir. Dövme kahve, dibek kahvesi bu şekilde yapılır. Dibek olarak dövme sırasında içine şeker, süt tozu gibi bazı katkıları konulursa daha rahat dövülebilmektedir. Ufak toz şekline getirme ile iri taneli olması farklıdır. Bu açıdan dibek kahveleri arzuya göre dövülür. Tercih karma olması hem tozlu ve hem de iri olmalıdır.

Kavurma özellikleri:

- Toprak kaplarda kavurma: Özel taslarda olur, tercihan toprak kaplarda yapılır ve çevrilerek pişirilir. Tek seferlik olanlar tek kavurma usulü yapılmamalıdır. Bekletme ile de kokusu gider. O zaman baştan yapılacak ayarlanmalıdır.
- Dibek kahve çevirerek, sanki irmik helvası yapılı gibi, un kavurma yöntemi uygulanır: Burada yağlı olması ile daha iyi netice alınabilir. Yeşil olması, ıslak olması ile etkileşim sağlanabilir.
- Tek seferde kavurma (Klasik): Tam kavurulması için, belirli ısı ve süre gereklidir. Bu açıdan alt üst edilerek yapılır, az bir miktarda alıp, ters-yüz edilmelidir. Buradaki boyu sıklıkla klasik kahve içimidir.
- Çifte kavurma (Gold): Kahve çok uzun süreli ve düşük ateşte kavurur. Birkaç defa alınıp, kavurur. Kavurma altın renginde olmalıdır, kahverengi değil.
- Fazla pişirme, genellikle kömürleşme şeklinde olup, zehir gibi bir tat için olabilir. Bunlar denizci veya uyanık olma ile olur.
- Kavurma sırasında yağ ve bazı maddeler ile işlev değişik olmaktadır.

Decaffeination

Decaffeination may also be part of the processing that coffee seeds undergo. Seeds are decaffeinated when they are still green. Many methods can remove caffeine from coffee, but all involve either soaking the green seeds in hot water (often called the "Swiss water process")^[92] or steaming them, then using a solvent to dissolve caffeine-containing oils.^[25] Decaffeination is often done by processing companies, and the extracted caffeine is usually sold to the pharmaceutical industry.^[25]

Yorum

Kahve, çayda da olduğu gibi, sıcak su kafeini çözecek ve suya geçeceği için, uzaklaştırılmış olabilmektedir. Bu işlevin kuru değil, yağ iken, yeşil çekirdek iken yapılması ile bu tesir sağlanabilmektedir.

Storage

Coffee is best stored in an airtight container made of ceramic, glass, or non-reactive metal.^[93] Higher quality prepackaged coffee usually has a one-way valve which prevents air from entering while allowing the coffee to release gases.^[94] Coffee freshness and flavor is preserved when it is stored away from moisture, heat, and light.^[93] The ability of coffee to absorb strong smells from food means that it should be kept away from such smells.^[93] Storage of coffee in the refrigerator is not recommended due to the presence of moisture which can cause deterioration.^[93] Exterior walls of buildings which face the sun may heat the interior of a home, and this heat may damage coffee stored near such a wall.^[93] Heat from nearby ovens also harms stored coffee.^[93] In 1931, a method of packing coffee in a sealed vacuum in cans was introduced. The roasted coffee was packed and then 99% of the air was removed, allowing the coffee to be stored indefinitely until the can was opened. Today this method is in mass use for coffee in a large part of the world.^[95]

Yorum

Depolama, havalanmamalı, kapalı, havasız ortamda olmalıdır. Genellikle kavurur, çekimi yapılır ve içilir. Fazlası değil, gereksinimi kadar kullanılır. Yeni kullanım ise, mutlaka hava geçirmez şekilde paketlenmiş olmalıdır.

Brewing

Coffee beans must be ground and brewed to create a beverage. The criteria for choosing a method include flavor and economy. Almost all methods of preparing coffee require that the beans be ground and then mixed with hot water long enough to allow the flavor to emerge but not so long as to draw out bitter compounds. The liquid can be consumed after the spent grounds are

removed. Brewing considerations include the fineness of grind, the way in which the water is used to extract the flavor, the ratio of coffee grounds to water (the brew ratio), additional flavorings such as sugar, milk, and spices, and the technique to be used to separate spent grounds. Ideal holding temperatures range from 85–88 °C (185–190 °F) to as high as 93 °C (199 °F) and the ideal serving temperature is 68 to 79 °C (154 to 174 °F).^[96] The recommended brew ratio for non-espresso coffee is around 55 to 60 grams of grounds per litre of water, or two level [tablespoons](#) for a 5- or 6-ounce cup.^[97]

The roasted coffee beans may be ground at a roastery, in a grocery store, or in the home. Most coffee is roasted and ground at a roastery and sold in packaged form, though roasted coffee beans can be ground at home immediately before consumption. It is also possible, though uncommon, to roast raw beans at home.

Coffee beans may be ground in several ways. A [burr grinder](#) uses revolving elements to shear the seed; a [blade grinder](#) cuts the seeds with blades moving at high speed; and a mortar and pestle crushes the seeds. For most brewing methods a burr grinder is deemed superior because the grind is more even and the grind size can be adjusted.

The type of grind is often named after the brewing method for which it is generally used. [Turkish grind](#) is the finest grind, while [coffee percolator](#) or [French press](#) are the coarsest grinds. The most common grinds are between these two extremes: a medium grind is used in most home coffee-brewing machines.^[98]

Coffee may be brewed by several methods. It may be boiled, steeped, or pressurized. Brewing coffee by boiling was the earliest method, and Turkish coffee is an example of this method.^[99] It is prepared by grinding or pounding the seeds to a fine powder, then adding it to water and bringing it to the boil for no more than an instant in a pot called a [cezve](#) or, in [Greek](#), a [briki](#). This produces a strong coffee with a layer of foam on the surface and sediment (which is not meant for drinking) settling at the bottom of the cup.^[99]

Coffee percolators and [automatic coffeemakers](#) brew coffee using gravity. In an automatic coffeemaker, hot water drips onto coffee grounds that are held in a paper, plastic, or perforated metal [coffee filter](#), allowing the water to seep through the ground coffee while extracting its oils and essences. The liquid drips through the coffee and the filter into a carafe or pot, and the spent [grounds](#) are retained in the filter.^[100]

In a percolator, boiling water is forced into a chamber above a filter by steam pressure created by boiling. The water then seeps through the grounds, and the process is repeated until terminated by removing from the heat, by an internal timer,^[100] or by a thermostat that turns off the heater when the entire pot reaches a certain temperature.

Coffee may be brewed by steeping in a device such as a French press (also known as a *cafetière*, coffee press or coffee plunger).^[101] Ground coffee and hot water are combined in a cylindrical vessel and left to brew for a few minutes. A circular filter which fits tightly in the cylinder fixed to a plunger is then pushed down from the top to force the grounds to the bottom. The filter retains the grounds at the bottom as the coffee is poured from the container. Because the coffee grounds are in direct contact with the water, all the coffee oils remain in the liquid, making it a stronger beverage. This method of brewing leaves more sediment than in coffee made by an automatic coffee machine.^[101] Supporters of the French press method point out that the sediment issue can be minimized by using the right type of grinder: they claim that a rotary blade grinder cuts the coffee bean into a wide range of sizes, including a fine coffee dust that remains as sludge at the bottom of the cup, while a burr grinder uniformly grinds the beans into consistently-sized grinds, allowing the coffee to settle uniformly and be trapped by the press.^[102] Within the first minute of brewing 95% of the caffeine is released from the coffee bean.

The [espresso](#) method forces hot pressurized and vaporized water through ground coffee. As a result of brewing under high pressure (ideally between 9–10 [atm](#)), the espresso beverage is more concentrated (as much as 10 to 15 times the quantity of coffee to water as gravity-brewing methods can produce) and has a more complex physical and chemical constitution.^[103] A well-prepared espresso has a reddish-brown foam called *crema* that floats on the surface.^[96] Other pressurized water methods include the [moka pot](#) and [vacuum coffee maker](#).

[Cold brew coffee](#) is made by steeping coarsely ground beans in cold water for several hours, then filtering them.^[104] This results in a brew lower in acidity than most hot-brewing methods.

Yorum

Kahvenin Çekilmesi: Kahve ne şekilde hazırlanılacak ise, ona göre öğütülür.

- French Pres için metal veya kâğıt filtre için ayrı çekilmesi gereklidir.
- Dibek kahvesi için farklı çekim olmalı, ağızda bir bakıma granül olmalıdır
- Türk kahvesinde de bir miktar telve olmalı, ancak bu granüllü olmamalıdır. En ince çekim kahvesidir. Bu açıdan kahve çekme özel bir makine ve özel güç gerektirir. Toz ama, uçmayan bir tozdur, yağlı şekildedir.
- Espresso kahvesinde buharlı ve basınç altında eriyebilir kahve olmaktadır.

Kahve Hazırlanması: Kahve çeşitli arzuya göre, çekilen şekilde göre de hazırlanır.

- Kahvenin bir ağız dolusu alınmalıdır. Bu açıdan bir yudum almak, sıcak olan açısından yemek borusunu yakacağı gibi, ağızda yanıklar olabilir ve bu nedenle bu içiş, kanser olasılığına neden olabilir.
- Sıcak ancak Türk kahvesi için geçerlidir ve üstten bir miktar hüpürdeterek alınır.
- Sıcaklık 80 derece altında 60 derece üstünde olması arzu edilir.
- Bazı kahvelere hem Espresso hem granüllü ve hem Türk kahvesi şeklinde ince olarak konulabilir. Bu şekilde karma kahveler yapılabilir.
- Soğuk, buzlu kahve de içime sunulmaktadır.
- Süt ile karıştırılması, vanilya veya tatlandırıcılar ile birlikte yapılması ile, özellikle baharatlardan; tarçın, zencefil en sık kullanılanlar arasındadır.

- Alkol ile birlikte sunulmakta, İrlanda usulünde alkol vardır. Kafein alkolün etkisini sanıldığı aksine azaltmaz, alkol kafeinin etkisini azaltır, tam ters etkidir.

Nutrition

[Brewed coffee](#) from typical grounds prepared with tap water contains 40 mg [caffeine](#) per 100 gram and no [essential nutrients](#) in significant content.^[105] In [espresso](#), however, likely due to its higher amount of suspended solids, there are significant contents of [magnesium](#), the [B vitamins](#), [niacin](#) and [riboflavin](#), and 212 mg of caffeine per 100 grams of grounds.^[106]

Yorum

Kahvenin içindeki Kafein hazırlanmasına göre farklıdır. Kuru ağırlık olarak 100 gramda 40mg kafein vardır. Türk kahvesi ve Espresso da 212mg vardır. Genellikle 2-4 mg/100mL suya karıştırıldığı dikkate alındığında, 60-200mg-kafein alınır.

Kafein konusunda veriler aşağıda sunulmaktadır (EstUDAM Yenidoğan Dergisi: M.A. Aksit, P. Erdoğan. Prematürede Caffeine/Kahve ister 1(2):386, 2016).

- İlaç olarak kafein sitrat; prematürelere Apne tedavisi ve bronko-Pulmoner displazia korunmasında ve tedavisinde kullanılmaktadır. Kilo almayı da etkileyebilmektedir, serebral Palsi oranında azalma ve dil ve bilinç kognitif gecikmeyi azaltmakta, ancak uzun kullanımında da yan etkileri de gözlenebilmektedir.
- Parkinson ve bazı kanserlerden de koruyucu olduğu belirtilmektedir. Kardiyovasküler olarak günde 3-5 kap kullanma ile özellikle dekafeinize olanları içmeleri ile koroner arter ile inmeye yararlı olduğu, 5 kaptan sonra ise oluşabileceği ifade edilmektedir. Ortostatik hipotansiyona da etkili olduğu saptanmıştır.
- Adölesanlarda 2,5 mg/kg/gün dozunu aşmamaları, 400 mg altında bir düzey civarında almaları öğütlenmektedir.
- Çocuklarda yaşa göre Kanada önerisi: 4-6 Yaşta; 45 mg, 7-9 yaş; 62,5 mg, 10-12 yaş; 85 mg (yarım kap kahve) altında bir doz almalarıdır.
- Bağımlılık yapmadığı gözlenmiş ise de akşam uyku durumunun giderilmesi açısından etkili ise de tam ters etkileşim yapabildiği, bireye göre değişim olduğu tanımlanmaktadır. Otonom sinir sisteminde tolerans gelişen olgular belirtilmiştir. Kahve için 300mg/gün gibi dozda, kişinin kahveyi 2 günden fazla kesmesi ile bağında ağrı olduğu, yorgunluk hissettiği şeklinde veriler vardır.
- Gebelikte de farklı görüşler vardır, öneren ile çekinceleri olanlar vardır.
- OLURLU ETKİLERİ: a) artmış dikkat, uyanıklık durumu, yorgunluk azalması, Alzheimer'de azalma olasılığı, b) düşük koroner hastalık, c) düşük oranda diyabet gelişmesi, d) metabolik oranı artırır, e) bronkodilatasyon etkisi zayıftır, f) hepatoselüler ve endometrial kanserde azalma, kolo-rektalde ise etkili, fazla kullanımı ise mesane kanseri yapabilir denilmektedir, ayrıca g) böcek öldürücü etkisi de vardır.
- OLUMSUZ ETKİLERİ: a) anksiyete (300 mg doz üstünde), b) vazokonstrüksiyonu artırma, kan basıncını artırma, c) ince motor hareketlerin kontrolünün kaybı, d) idrar yapmayı uyarma 200-300 mg/2-3 kap kahve, 5-8 bardak çay içme ile (proksimal adenozin reseptör blokajı, tuz atımı), e) gastro-intestinal motiliteyi etkiler, gastrik asit yapımını da etkiler f) postmenapozal olarak osteoporozu tetikler, g) gebelikte yüksek alım düşük doğum ağırlığına neden olabileceği belirtilmiştir; h) hepatoselüler ve endometrial kanserde azalma, kolo-rektalde ise etkili, fazla kullanımı ise mesane kanseri yapabilir denilmektedir, i) glokomu olanda basıncı artırabilir, j) 15 mg/L üstü idrarda doping olarak irdelenir.
- Toksik doz: yetişkinlerde 10 gram/gün üstüdür. Toz kafein çorba kaşığı ile içmedikten sonra bu doza ulaşmak zordur. Kahve tipine ve hazırlanmasına göre 80-175 mg kafein kapsadığına göre, her bir kahve bardağında 50-100 mg kahve bulunmaktadır ki toksik dozun çok altındadır. Kafeinizm günde 1-1,5 gram kafein alanlarda gözlenir. Toksik doz ise bir seferde 500 mg üstünde almak ile oluşmaktadır ki 75-100 kap kahve anlamındadır. Bu doza sıklıkla toz kafein alanlarda gözlenir.
- Kafein alkolün etkisini azaltmaz ama alkol kafeinin etkisini azaltır. Sigara da kafeinin temizlenmesini %30-60 artırır. Doğum kontrol hapı, kafeinin yarılanma süresini kısaca etkisini de artırır.

Serving

Once brewed, coffee may be served in a variety of ways. Drip-brewed, percolated, or French-pressed/cafétière coffee may be served as *white coffee* with a dairy product such as milk or cream, or dairy substitute, or as *black coffee* with no such addition. It may be sweetened with sugar or artificial sweetener. When served cold, it is called [iced coffee](#).

Espresso-based coffee has a variety of possible presentations. In its most basic form, an espresso is served alone as a *shot* or *short black*, or with hot water added, when it is known as [Caffè Americano](#). A [long black](#) is made by pouring a double espresso into an equal portion of water, retaining the [crema](#), unlike Caffè Americano.^[107] Milk is added in various forms to an espresso: steamed milk makes a [caffè latte](#),^[108] equal parts steamed milk and milk froth make a [cappuccino](#),^[107] and a dollop of hot foamed milk on top creates a [caffè macchiato](#).^[109] A [flat white](#) is prepared by adding steamed hot milk ([microfoam](#)) to espresso so that the flavour is brought out and the texture is unusually velvety.^{[110][111]} It has less milk than a latte but both are varieties of coffee to which the milk can be added in such a way as to create a decorative surface pattern. Such effects are known as [latte art](#). Coffee can also be incorporated with alcohol to produce a variety of beverages: it is combined with whiskey in [Irish coffee](#), and it forms the base of alcoholic coffee liqueurs such as [Kahlúa](#) and [Tia Maria](#). Darker beers such as stout and porter give a chocolate or coffee-like taste due to roasted grains even though actual coffee beans are not added to it.^{[112][113]}

Coffee preparation (Wikipedia)

Cold drinks

- [Iced coffee](#) is a cold version of hot coffee, typically drip or espresso diluted with ice water. Iced coffee can also be an iced or chilled form of any drink in this list. In Australia, iced coffee is cold milk flavoured with a small amount of coffee, often topped with ice cream or whipped cream, and served in a tall glass.
- [Frappé](#) is a strong cold coffee drink made from [instant coffee](#) and in Greece it is consumed more than the Turkish coffee (which the Greeks refer to as "elliniko" or "greek" after the Greek-Turkish dispute over Cyprus in 1974). Frappé was created in [Greece](#) in 1957 in the city of [Thessaloniki](#) when a businessman taking part in the open, international trade exhibition there, couldn't wait for hot water for his coffee. His idea spread instantly to all Greece. Preparation: one

spoonful of instant coffee (and sugar if one wishes) in a shaker with some water (and milk). It is shaken hard enough for one minute, then ice cubes are added and it is served with a [drinking straw](#) because of the "foam" that is produced.

- Ice-blended coffee (trade names: [Frappuccino](#), [Ice Storm](#)) is a variation of iced coffee. The name *Frappuccino* (a portmanteau of *frappé* and *cappuccino*) was originally developed, named, trademarked and sold by George Howell's Eastern Massachusetts coffee shop chain, The Coffee Connection, which was purchased by [Starbucks](#) in 1994. Other coffeehouses serve similar concoctions, but under different names, since "Frappuccino" is a Starbucks trademark. One commonly used by many stores is Ice Storm. Another prominent example is the Javakula at Seattle's Best Coffee. A frappuccino is a latte, mocha, or macchiato mixed with crushed ice and flavorings (such as vanilla/hazelnut if requested by the customer) and blended.
- [Thai](#) iced coffee is a popular drink commonly offered at Thai restaurants in the United States. It consists of coffee, ice, and sweetened [condensed milk](#).
- [Iqloo Espresso](#) a regular espresso shot poured over a small amount of crushed ice, served in an espresso cup. Sometimes it is requested to be sweetened as the pouring over the ice causes the shot to become bitter. Originating in Italy and has migrated to Australian coffee shops.
- [Cold brew coffee](#) is a process of brewing coffee slowly (12 hours) with cold water to produce a strong coffee concentrate, often served diluted with water or milk of choice. A common commercial example is [Toddy coffee](#), which is a drip system.
- [Affogato](#) is a cold drink, often served as dessert, consisting of a scoop of [ice cream](#) or [gelato](#) topped with an espresso shot. Often, the drinker is served the ice cream and espresso in separate cups, and will mix them at the table so as to prevent the ice cream from entirely melting before it can be consumed.

Yorum

Kahve bitkisel proteinin güçlenmesi ve desteklenmesi ile daha etkin ve yararlı olabilmesi, içine katılan süt ile sağlanabilir. Bu açıdan süt önemli beslenme kalitesini artırıcı olmaktadır.

Bazı süt ve diğer maddelerin katılması ile oluşan kahveler:

- [Buzlu Kahve](#): Su miktarı ile içine konulan şeker, meyve ekstraları ile farklı bir tat olmakta, kalori desteği yanında içine tuz konması ile oral rehidratasyon sıvısı niteliği taşıyabilmektedir, özellikle ishal durumu için sıklıkla kullanılır.
- [Frappe-Türk kahvesinin soğuk içimi](#): Sıcak değil, Türk kahvesini soğuk su ile karıştırıp, bir çalkalayıcı ile sallayarak, köpürterek sunulmasıdır. Hemen hazırlanabilir ve hazırlanma için ocak gibi, sıcak su gibi işleve gereksinimi yoktur. Çalkalamanın bir etkisi, kahve ekstralarının suya daha çok çıkabilmesi amacını taşımaktadır.
- [Frappuccino](#): *Cappuccino* kahvesinin frappe yapılması, kısaca Türk Kahvesinin çalkalanması yerine, sütlü instant kahvenin çalkalanması ile oluşmaktadır.
- [Tayland kahvesi](#): Buzlu ve sütlü çay gibi hazırlanan bir kahve olup, süt yerine yoğunlaştırılmış süt kullanılır. Avrupa dahil birçok ülkede, kahveye süt yerine, krema veya koyulaştırılmış süt konulur.
- [Buz üstüne kahve dökmek](#): Bir bakıma buzlu viski gibi (whisky on rocks) az miktarda dökülür ve yudumlanır. Kahve koyu olmalıdır.
- [Soğuk işlem kahve](#): Su içinde uzun süre kahvenin konulması ile kafein oranı değişmeyen, yüksek bir içecek olmaktadır.
- [Affogato](#): Soğuk kahve ile süt/krema ve diğer katkıların ayrı sunulması ve arzuya göre karıştırılmasıdır.

Yorum

Kahve bireye göre, arzuya göre çok çeşitli olabileceği ve bunun giderek daha çok yapılandırılacağı gözlenmektedir. Tarafımdan yapılan bir usul ile, kahve içine kakaoda konularak, farklı tatlar oluşmaktadır.

Sale and distribution

Coffee ingestion on average is about a third of that of [tap water](#) in North America and Europe. Worldwide, 6.7 million [metric tons](#) of coffee were produced annually in 1998–2000, and the forecast is a rise to seven million metric tons annually by 2010.^[122] Brazil remains the largest coffee exporting nation, however Vietnam tripled its exports between 1995 and 1999 and became a major producer of robusta seeds.^[123] Indonesia is the third-largest coffee exporter overall and the largest producer of washed arabica coffee. Organic Honduran coffee is a rapidly growing emerging commodity owing to the Honduran climate and rich soil. In 2013, *The Seattle Times* reported that global coffee prices dropped more than 50 percent year-over-year.^[124] In [Thailand](#), black ivory coffee beans are fed to [elephants](#) whose digestive enzymes reduce the bitter taste of beans collected from dung.^[125] These beans sell for up to \$1,100 a kilogram (\$500 per lb), achieving the world's most expensive coffee^[125] some three times costlier than beans harvested from the dung of [Asian palm civets](#).^{[84][85]}

Yorum

Kahve lezzet kaybı olursa, kokusu giderse satılmaz, bu nedenle kahvecilerde kahve az miktarda kavurular ve kokusu bir reklam amacını taşır. Tazı sıcak kahve özel olarak hava geçirmez ama plastik olmayan, kâğıt ve üst alüminyum kaplara konularak satılır.

Kokusu giden, bayat olanlar büfenin itibarını bozmaması için atılır veya hediye edilir. Yukarıda belirtildiği gibi Fillere yedirilir.

Kahve oluşumu için kullanılan su, çok yumuşak olmalı, laboratuvarlarda bi-distile su kullanılır. Yumuşak su ile tat daha güzel algılanabilir. Sert sulardaki kahve tadını beğenmek zordur veya bilmeyen kişi içmektedir.

Commodity market

Coffee is bought and sold as green coffee beans by roasters, investors, and price speculators as a tradable commodity in [commodity markets](#) and [exchange-traded funds](#). Coffee [futures contracts](#) for Grade 3 washed arabicas are traded on the [New York Mercantile Exchange](#) under ticker symbol **KC**, with contract deliveries occurring every year in March, May, July, September, and December.^[126] Coffee is an example of a product that has been susceptible to significant commodity futures price variations.^{[127][128]} Higher and lower grade arabica coffees are sold through other channels. Futures contracts for robusta coffee are traded on the [London International Financial Futures and Options Exchange](#) and, since 2007, on the New York [Intercontinental Exchange](#).

Dating to the 1970s, coffee has been incorrectly described by many, including historian [Mark Pendergrast](#), as the world's "second most legally traded commodity".^{[129][130]} Instead, "coffee was the second most valuable commodity exported by developing countries," from 1970 to circa 2000.^[131] This fact was derived from the [United Nations Conference on Trade and Development](#) Commodity Yearbooks which show "Third World" commodity exports by value in the period 1970–1998 as being in order of crude oil in first place, coffee in second, followed by sugar, cotton, and others. Coffee continues to be an important commodity export for developing countries, but more recent figures are not readily available due to the shifting and politicized nature of the category "developing country".^[129]

[International Coffee Day](#), which is claimed to have originated in Japan in 1983 with an event organized by the All Japan Coffee Association, takes place on September 29 in several countries.^{[132][133][134]}

Yorum

Kahveler özel harmanlar altında, farkı isimler ile satılmaktadır. Kenya, Brezilya, Etiyopya ve diğer ülkeler yanında, özel harmanlar şeklinde de piyasa bulmaktadır.

Gerçekten de her paketteki kahvenin tadı farklı olmaktadır.

Health effects

A 2017 [systematic review](#) found that drinking coffee is generally safe within usual levels of intake, possibly excluding women during pregnancy and those having increased risk of bone fracture.^[4] Results on clinical studies of coffee effects on health and disease were complicated by poor study quality, and differences in age, gender, health status, and serving size.^[4]

Mortality

In 2012, the [National Institutes of Health](#)–AARP Diet and Health Study analysed the relationship between coffee drinking and [mortality](#). They found that higher coffee consumption was associated with lower risk of death, and that those who drank any coffee lived longer than those who did not. However the authors noted, "whether this was a causal or associational finding cannot be determined from our data."^[135] A 2014 [meta-analysis](#) found that coffee consumption (4 cups/day) was inversely associated with all-cause mortality (a 16% lower risk), as well as cardiovascular disease mortality specifically (a 21% lower risk from drinking 3 cups/day), but not with cancer mortality.^[136] Additional meta-analysis studies corroborated these findings, showing that higher coffee consumption (2–4 cups per day) was associated with a reduced risk of death by all disease causes.^{[137][138]}

Yorum

Kahve içindeki kafein, cAMP enzimi aktive ederek, çeşitli metabolik yolda uyarandır. Bu açıdan alınması olumlu etkileşim yaratır. Yüksek doz, pratik olarak alınması zordur. Sadece kafeinin ilaç olarak alınması ile oluşabileceği düşünülmektedir.

Kahve içenlerde (2-4 kap kahve/gün), mortalitenin %16 daha az olduğuna, kalp hastalıklarında da %21 daha düşük olduğuna dair vurgular bulunmaktadır. Kullanılan doz ile zarar söz konusu değildir. Birçok belirtilenler ilaç olarak kafein alınması ile oluşmaktadır.

Cardiovascular disease

Moderate coffee consumption is not a risk factor for [coronary heart disease](#).^[139] A 2012 meta-analysis concluded that people who drank moderate amounts of coffee had a lower rate of [heart failure](#), with the biggest effect found for those who drank more than four cups a day.^[140] A 2014 meta-analysis concluded that [cardiovascular disease](#), such as [coronary artery disease](#) and [stroke](#), is less likely with three to five cups of non-decaffeinated coffee per day, but more likely with over five cups per day.^[141] A 2016 meta-analysis showed that coffee consumption was associated with a reduced risk of death in patients who have had a [myocardial infarction](#).^[142]

Drinking four or more cups of coffee per day does not affect the risk of [hypertension](#) compared to drinking little or no coffee; however, drinking one to three cups per day may be at a slightly increased risk.^[143]

Yorum

Kafein cAMP üzerinden uyarıcı etkisi olması ile başlıca kardiyolojik etkisi belirginidir. Bu nedenle kalp hastalıklarında olumlu etki beklenilmesi doğaldır.

Mental health

Long-term preliminary research, including assessment of symptoms for [dementia](#) and [cognitive impairment](#), was inconclusive for coffee having an effect in the elderly, mainly due to the poor quality of the studies.^{[4][144]} Preliminary results indicate long-term coffee consumption is associated with a lower risk of [Parkinson's disease](#).^[4]

Type II diabetes

In a [systematic review](#) and [meta-analysis](#) of 28 prospective observational studies, representing over one million participants, every additional cup of caffeinated and decaffeinated coffee consumed in a day was associated, respectively, with a 9% and 6% lower risk of [type 2 diabetes](#).^[145]

Cancer

The effects of coffee consumption on cancer risk remain unclear, with reviews and [meta-analyses](#) showing either no relationship^{[146][147]} or a slightly lower risk of cancer onset.^{[148][149]} Studies suggest that coffee consumption of 2 cups per/day was associated with a 14% increased risk of developing lung cancer, but only among people who smoke.^[150]

Method of action

The primary psychoactive chemical in coffee is [caffeine](#), an [adenosine antagonist](#) that is known for its [stimulant](#) effects. Coffee also contains the [monoamine oxidase inhibitors](#) [β-carboline](#) and [harmane](#), which may contribute to its psychoactivity.^[151]

In a healthy [liver](#), caffeine is mostly broken down by the hepatic [microsomal](#) enzymatic system. The excreted metabolites are mostly [paraxanthines](#)—[theobromine](#) and [theophylline](#)—and a small amount of unchanged caffeine. Therefore, the [metabolism](#) of caffeine depends on the state of this enzymatic system of the liver.^[152]

[Polyphenols](#) in coffee have been shown to affect [free radicals in vitro](#).^[153] but there is no evidence that this effect occurs in humans. Polyphenol levels vary depending on how beans are roasted as well as for how long. As interpreted by the [Linus Pauling Institute](#) and the [European Food Safety Authority](#), dietary polyphenols, such as those ingested by consuming coffee, have little or no direct [antioxidant](#) value following ingestion.^{[154][155][156]}

Yorum

Kahve doğrudan madde olarak alınması ile etkileşim yanında sosyal yapısı ile de bir irdeleme yapılmalıdır. Kahve bir sosyalleşme aracıdır.

Çay sohbet ve geşik sohbeti denilen, anlamsız konuşmalar yapılabilirken, kahve içerken bir anlam, bir yorum, kısaca kahve içerken dünya kurtarılmalıdır, çevre kirliliği gibi sosyal boyutlar ile iletişim ve ilişkiler gündeme gelmelidir. Bir insanlar arası eğitim ve öğrenme yeridir.

Psikolojik açıdan rahatlama, beyin jimnastiği ve etkileşim olmaması, sadece bireyin tek başına kahve içmesi genel kahve tüketimi değildir.

Sosyalleşme açısından kahve etkisi de madde etkisinden daha öne alınmalıdır.

Caffeine content

Depending on the type of coffee and method of preparation, the caffeine content of a single serving can vary greatly.^{[157][158][159][160]}

The caffeine content of a cup of coffee varies depending mainly on the brewing method, and also on the variety of seed.^[161]

According to the [USDA National Nutrient Database](#), an 8-ounce (237 ml) cup of "coffee brewed from grounds" contains 95 mg caffeine, whereas an espresso (25 ml) contains 53 mg.^[162]

According to an article in the *Journal of the American Dietetic Association*, coffee has the following caffeine content, depending on how it is prepared:^[158]

	Serving size	Caffeine content
Brewed	7 oz, 207 ml	80–135 mg
Drip	7 oz, 207 ml	115–175 mg
Espresso	1.5–2 oz, 45–60 ml	100 mg

While the percent of caffeine content in coffee seeds themselves diminishes with [increased roast level](#), the opposite is true for coffee brewed from different grinds and brewing methods using the same proportion of coffee to water volume. The coffee sack (similar to the French press and other steeping methods) extracts more caffeine from dark roasted seeds; the percolator and espresso methods extract more caffeine from light roasted seeds.^[163]^[clarification needed] *What are the units?*

	Light roast	Medium roast	Dark roast
Coffee sack – coarse grind	0.046	0.045	0.054
Percolator – coarse grind	0.068	0.065	0.060
Espresso – fine grind	0.069	0.062	0.061

^[164]

Coffea arabica normally contains about half the caffeine of *Coffea robusta*. A *Coffea arabica* bean containing very little caffeine was discovered in [Ethiopia](#) in 2004.^[164]

Yorum

Kahve oranı hazırlanmaya göre değişmektedir. Eğer kahve granülü sıcak suda yıkanır, bu durumda kafein düşük olmaktadır. Su miktarında göre değişmekte, ayrıca katılan süt ile de değişmektedir. Bir bardak değil, fincan ile içilmesi ile miktar az olmaktadır.

Ayrıca kafein her bireye farklı etki yapar.

- Kafein etkisi için belirli bir dozda olmalıdır. Az miktarda ise ters, bloke edici olur ve dilatasyon yapar.
- Az miktarda olması bireye göre etki olsa da etkisi için doz artması ile etki görülür, nabızda artma olabilir.
- Yüksek dozda ise çok uyarıcı, örneğin, uyku kaçırıcı olabilmektedir.

Kafein düzeyi konusuna Türk kahvesi ile bir kap ile Amerikan hazır kahve arasında fark olmaktadır. Ayrıca kavurma ve işlem ile kafeinin parçalanması ile etkileşim farklı olmaktadır. Arabica daha düşük kafein ötesinde, hazırlanması ile de en düşük düzeye ulaşılabilir.

Arabica daha yüksek alanlarda yetişirken, Robusta daha alt alanlarda yetişmekte ve bu açıdan da etkileşim farklı olmaktadır.

Coffeehouses

Widely known as coffeehouses or cafés, establishments serving prepared coffee or other hot beverages have existed for over five hundred years. Coffeehouses in [Mecca](#) became a concern as places for political gatherings to the imams who banned them, and the drink, for Muslims between 1512 and 1524. In 1530 the first coffeehouse was opened in [Damascus](#).^[165] The first coffeehouse in [Constantinople](#) was opened in 1475^[166] by traders arriving from Damascus and [Aleppo](#). Soon after, coffeehouses became part of the [Ottoman Culture](#), spreading rapidly to all regions of the [Ottoman Empire](#).

In the 17th century, coffee appeared for the first time in Europe outside the Ottoman Empire, and coffeehouses were established and quickly became popular. The first coffeehouses in [Western Europe](#) appeared in [Venice](#), as a result of the traffic between [La Serenissima](#) and the Ottomans; the very first one is recorded in 1645. The first coffeehouse in England was set up in [Oxford](#) in 1650 by a [Jewish](#) man named Jacob in the building now known as "The Grand Cafe". A plaque on the wall still commemorates this and the Cafe is now a cocktail bar.^[167] By 1675, there were more than 3,000 coffeehouses in England.^[168]

A legend says that after the second [Turkish siege of Vienna](#) in 1683, the Viennese discovered many bags of coffee in the abandoned Ottoman encampment. Using this captured stock, a Polish soldier named [Kulczycki](#) opened the first [coffeehouse in Vienna](#). This story never happened. Nowadays it is proven that the first coffeehouse in Vienna was opened by the Armenian Johannes Theodat in 1685.^{[169][170]}

In 1672 an Armenian named Pascal established a coffee stall in [Paris](#) that was ultimately unsuccessful and the city had to wait until 1689 for its first coffeehouse when [Procopio Cutò](#) opened the [Café Procope](#). This coffeehouse still exists today and was a major meeting place of the French [Enlightenment](#); [Voltaire](#), [Rousseau](#), and [Denis Diderot](#) frequented it, and it is arguably the birthplace of the [Encyclopédie](#), the first modern encyclopedia.^[171] America had its first coffeehouse in [Boston](#), in 1676.^[172] Coffee, tea and beer were often served together in establishments which functioned both as coffeehouses and taverns; one such was the Green Dragon in Boston, where [John Adams](#), [James Otis](#), and [Paul Revere](#) planned rebellion.^[30]

The modern steamless [espresso machine](#) was invented in [Milan](#), Italy, in 1938 by [Achille Gaggia](#).^[173] and from there spread in coffeehouses and restaurants across Italy and the rest of Europe in the early 1950s. An Italian named Pino Riservato opened the first espresso bar, the Moka Bar, in [Soho](#) in 1952, and there were 400 such bars in London alone by 1956. [Cappuccino](#) was particularly popular among English drinkers.^[174] Similarly in the United States, the espresso craze spread. [North Beach](#) in San Francisco saw the opening of the Caffe Trieste in 1957, which saw [Beat Generation](#) poets such as [Allen Ginsberg](#) and [Bob Kaufman](#) alongside Italian immigrants.^[174] Similar such cafes existed in Greenwich Village and elsewhere.^[174]

The first [Peet's Coffee & Tea](#) store opened in 1966 in Berkeley, California by Dutch native [Alfred Peet](#). He chose to focus on roasting batches with fresher, higher quality seeds than was the norm at the time. He was a trainer and supplier to the founders of Starbucks.^[175]

The international coffeehouse chain [Starbucks](#) began as a modest business roasting and selling coffee beans in 1971, by three college students [Jerry Baldwin](#), [Gordon Bowker](#), and [Zev Siegl](#). The first store opened on March 30, 1971 at the [Pike Place Market](#) in [Seattle](#), followed by a second and third over the next two years.^[176] Entrepreneur [Howard Schultz](#) joined the company in 1982 as Director of Retail Operations and Marketing, and pushed to sell premade espresso coffee. The others were reluctant, but Schultz opened Il Giornale in Seattle in April 1986.^[177] He bought the other owners out in March 1987 and pushed on with plans to expand—from 1987 to the end of 1991, the chain (rebranded from Il Giornale to Starbucks) expanded to over 100 outlets.^[178] The company has 16,600 stores in over 40 countries worldwide.^[179]

South Korea experienced almost 900 percent growth in the number of coffee shops in the country between 2006 and 2011. The capital city [Seoul](#) now has the highest concentration of coffee shops in the world, with more than 10,000 cafes and coffeehouses.^[180]

A contemporary term for a person who makes coffee beverages, often a coffeehouse employee, is a [barista](#). The Specialty Coffee Association of Europe and the Specialty Coffee Association of America have been influential in setting standards and providing training.^[181]

Social and culture

Coffee is often consumed alongside (or instead of) breakfast by many at home or when eating out at [diners](#) or [cafeterias](#). It is often served at the end of a formal meal, normally with a dessert, and at times with an after-dinner mint, especially when consumed at a restaurant or dinner party.

Yorum

Kahve her kahvehanede ayrı şekilde yapılması ile bir özellik taşımaktadır. Her kahvehanenin kendine özgü bir kahvesi ve kahve hazırlayışı vardır.

Kahvehaneler bir felsefe yuvası, bir düşünce insanların birlikte oturup, sohbet ötesi, iletişim ve ilişkilerin kurulduğu yerler olmaktadır.

Yazar olarak, kahve bir bütünleşme olarak nitelendirilmekte ve buna göre yaklaşım yapılmaktadır.

- Bir kahve içilmesi ile birlikte çalıştıkların arasında paylaşım olmalıdır. Bu açıdan alınan kahve paylaşmak için en büyük boydan alınır. Tercih Starbucks olmaktadır.
- Kahve içine 200mL laktozsuz süt (Ülkemizde sütü tam sindiremeyen %60 yakın insan olduğu dikkate alınarak), veya soyalı çikolata sütü konularak miktar iki katına çıkarılmış oluyor. İçine instant kahve konulabilir, farklı aromalı olanlar ile karışım karıştırılabilir. Gerekirse içine baharatlı şeker veya tarçın, zencefil ile tatlandırılabilir. Bu karışım her gün farklı olmalı, sabah çalışanlar ufak kaplarda birer yudumluk olarak 7-8 kişiye sunulmaktadır. Sabah ağız tadı olarak verilmektedir.
- Mutlaka kahveler tadılarak, farklı tatlardan zevk alınmalıdır. Her seferinde aynı kahve içme yerine, bir arayış ve bir gezinti yapmak güzel olmaktadır.

Break

A [coffee break](#) in the United States and elsewhere is a short mid-morning rest period granted to employees in [business](#) and industry, corresponding with the [Commonwealth](#) terms "[elevenses](#)", "smoko" (in [Australia](#)), "morning tea", "tea break", or even just "tea". An afternoon coffee break, or [afternoon tea](#), often occurs as well.

The coffee break originated in the late 19th century in [Stoughton, Wisconsin](#), with the wives of Norwegian immigrants. The city celebrates this every year with the Stoughton Coffee Break Festival.^[182] In 1951, [Time](#) noted that "[s]ince the war, the coffee break has been written into union contracts".^[183] The term subsequently became popular through a Pan-American Coffee Bureau ad campaign of 1952 which urged consumers, "Give yourself a Coffee-Break – and Get What Coffee Gives to You."^[184] [John B. Watson](#), a behavioral psychologist who worked with [Maxwell House](#) later in his career, helped to popularize coffee breaks within the American culture.^[185] Coffee breaks usually last from 10 to 20 minutes and frequently occur at the end of the first third of the work shift. In some companies and some [civil service](#), the coffee break may be observed formally at a set hour. In some places, a cart with hot and cold beverages and [cakes](#), [breads](#) and [pastries](#) arrives at the same time morning and afternoon, an employer may contract with an outside [caterer](#) for daily service, or coffee breaks may take place away from the actual work-area in a designated [cafeteria](#) or [tea room](#). More generally, the phrase "coffee break" has also come to denote any break from work.

Yorum

Kahve veya çay molası, belirli sürelerde çalışma zamanında rahatlama sağlanması amacını gütmektedir. İçilen çay ve tercihan kahve olması ile bir bakıma dinçleşme ve yenilenme olmaktadır. Süre 5-15 dakika olması yeterli olabilmektedir. Tüm kongre ve toplantılarda aralar, kahve arası olarak verilmesi beklenilmektedir.

Prohibition

Coffee was initially used for spiritual reasons. At least 1,100 years ago, traders brought coffee across the [Red Sea](#) into Arabia (modern-day Yemen), where Muslim [dervishes](#) began cultivating the shrub in their gardens. At first, the Arabians made wine from the pulp of the fermented coffee berries. This beverage was known as [qishr](#) (*kisher* in modern usage) and was used during religious ceremonies.^[186]

Coffee drinking was prohibited by jurists and scholars ([ulema](#)) meeting in Mecca in 1511 as [haraam](#), but the subject of whether it was intoxicating was hotly debated over the next 30 years until the ban was finally overturned in the mid-16th century.^[187] Use in religious rites among the [Sufi](#) branch of Islam led to coffee's being put on trial in Mecca: it was accused of being a heretical substance, and its production and consumption were briefly repressed. It was later prohibited in Ottoman Turkey under an edict by the [Sultan Murad IV](#).^[188]

Coffee, regarded as a Muslim drink, was prohibited by [Ethiopian Orthodox Christians](#) until as late as 1889; it is now considered a national drink of Ethiopia for people of all faiths. Its early association in Europe with rebellious political activities led to [Charles II](#) outlawing coffeehouses from January 1676 (although the uproar created forced the monarch to back down two days before the ban was due to come into force).^[30] [Frederick the Great](#) banned it in [Prussia](#) in 1777 for nationalistic and economic reasons; concerned about the price of import, he sought to force the public back to consuming beer.^[189] Lacking coffee-producing colonies, Prussia had to import all its coffee at a great cost.^[190]

A contemporary example of religious prohibition of coffee can be found in [The Church of Jesus Christ of Latter-day Saints](#).^[191] The organization holds that it is both physically and spiritually unhealthy to consume coffee.^[192] This comes from the Mormon doctrine of health, given in 1833 by founder [Joseph Smith](#) in a revelation called the [Word of Wisdom](#). It does not identify coffee by name, but includes the statement that "hot drinks are not for the belly," which has been interpreted to forbid both coffee and tea.^[192]

Quite a number of members of the [Seventh-day Adventist Church](#) also avoid caffeinated drinks. In its teachings, the Church encourages members to avoid tea, coffee, and other stimulants. Abstinence from coffee, tobacco, and alcohol by many Adventists has afforded a near-unique opportunity for studies to be conducted within that population group on the health effects of coffee drinking, free from confounding factors. One study was able to show a weak but [statistically significant](#) association between coffee

consumption and mortality from ischemic heart disease, other [cardiovascular disease](#), all cardiovascular diseases combined, and all causes of death.^[193]

For a time, there had been controversy in the [Jewish](#) community over whether the coffee seed was a [legume](#) and therefore prohibited for [Passover](#). Upon petition from coffeemaker [Maxwell House](#), the coffee seed was classified in 1923 as a berry rather than a seed by orthodox Jewish rabbi Hersch Kohn, and therefore [kosher](#) for Passover.^[194]

Yorum

Kahve değil, temelde sosyal oluşturduğu boyut nedeniyle yasaklanmıştır. Kahve araları nedeniyle tembellik yaptığı, sohbet nedeniyle iş yapılmadığı gibi gerekçeler öndedir. Ayrıca bağımlılık yaptığı şüphesi öne çıkarılmıştır. Ancak bunlar geçici olmuştur. Halen çocuklara verilmemesi gündemdedir.

Fair trade

The concept of [fair trade](#) labeling, which guarantees coffee growers a negotiated preharvest price, began in the late 1980s with the [Max Havelaar Foundation's](#) labeling program in the Netherlands. In 2004, 24,222 metric tons (of 7,050,000 produced worldwide) were fair trade; in 2005, 33,991 metric tons out of 6,685,000 were fair trade, an increase from 0.34% to 0.51%.^{[195][196]}

A number of [fair trade impact studies](#) have shown that fair trade coffee produces a mixed impact on the communities that grow it. Many studies are skeptical about fair trade, reporting that it often worsens the bargaining power of those who are not part of it. Coffee was incorporated into the fair-trade movement in 1988, when the [Max Havelaar](#) mark was introduced in the Netherlands. The very first fair-trade coffee was an effort to import a Guatemalan coffee into Europe as "Indio Solidarity Coffee".^[197]

Since the founding of organizations such as the [European Fair Trade Association](#) (1987), the production and consumption of fair trade coffee has grown as some local and national coffee chains started to offer fair trade alternatives.^{[198][199]} For example, in April 2000, after a year-long campaign by the human rights organization [Global Exchange](#), Starbucks decided to carry fair-trade coffee in its stores.^[200] Since September 2009 all Starbucks Espresso beverages in UK and Ireland are made with Fairtrade and Shared Planet certified coffee.^[201]

A 2005 study done in Belgium concluded that consumers' buying behavior is not consistent with their positive attitude toward ethical products. On average 46% of European consumers claimed to be willing to pay substantially more for ethical products, including fair-trade products such as coffee.^[200] The study found that the majority of respondents were unwilling to pay the actual price premium of 27% for fair trade coffee.^[200]

Folklore and culture

The [Oromo people](#) would customarily plant a coffee tree on the graves of powerful sorcerers. They believed that the first coffee bush sprang up from the tears that the god of heaven shed over the corpse of a dead sorcerer.^[202]

[Johann Sebastian Bach](#) was inspired to compose the humorous [Coffee Cantata](#), about [dependence on the beverage](#).^[203]

Yorum

Kahvenin folklorik özelliği olması, Ülkemizde de bir geleneksel boyutu vardır. Kahve folklorunun zaman içinde çay ile yer değiştirmesi günümüzde sık görülmektedir.

Economic impacts

Market volatility, and thus increased returns, during 1830 encouraged Brazilian entrepreneurs to shift their attention from gold to coffee, a crop hitherto reserved for local consumption. Concurrent with this shift was the commissioning of vital infrastructures, including approximately 7,000 km of [railroads](#) between 1860 and 1885. The creation of these railways enabled the importation of workers, in order to meet the enormous need for labor. This development primarily affected the [State of Rio de Janeiro](#), as well as the Southern States of Brazil, most notably [São Paulo](#), due to its favourable climate, soils, and terrain.^[204]

[Coffee production](#) attracted [immigrants](#) in search of better economic opportunities in the early 1900s. Mainly, these were Portuguese, Italian, Spanish, German, and Japanese nationals. For instance, São Paulo received approximately 733,000 immigrants in the decade preceding 1900, whilst only receiving approximately 201,000 immigrants in the six years to 1890. The production yield of coffee increases. In 1880, São Paulo produced 1.2 million bags (25% of total production), in 1888 2.6 million (40%), in 1902 8 million bags (60%).^[205] Coffee is then 63% of the country's exports. The gains made by this trade allow sustained economic growth in the country.

The four years between planting a coffee and the first harvest extends seasonal variations in the price of coffee. The [Brazilian Government](#) is thus forced, to some extent, to keep strong price subsidies during production periods.

Competition

Coffee competitions take place across the globe with people at the regional competing to achieve national titles and then compete on the international stage. World Coffee Events holds the largest of such events moving the location of the final competition each year. The competition includes the following events: Barista Championship, Brewers Cup, Latte Art and Cup Tasters. A [World Brewer's Cup](#) Championship takes place in Melbourne, Australia, every year that houses contestants from around the world^[206] to crown the World's Coffee King.^{[207][208]}

Yorum

Kahve olmadığı dönemde nohut kavrulması ile kahve gibi yaklaşım yapıldığı, benzer bazı fındık dahil kahve gibi içildiği de görülmektedir. Çay ve kahve birbirine rakip olmamış, uygulamaları ve sosyal boyutu farklı tutulduğu için, Ülkemizde sosyal açıdan ayrı yerleri vardır.

3) Coffee production (Wikipedia)

Coffee production is the [industrial process](#) of converting the raw fruit of the [coffee plant](#) into the finished [coffee](#). The coffee cherry has the fruit or pulp removed leaving the seed or bean which is then dried. While all [green coffee](#) is processed, the method that is used varies and can have a significant effect on the flavor of roasted and brewed coffee. Coffee production is a major source of income, especially for developing countries where coffee is grown. By adding value, processing the coffee locally, coffee farmers and countries can increase the revenue from coffee.

Picking

A coffee plant usually starts to produce flowers three to four years after it is planted,^[1] and it is from these flowers that the fruits of the plant (commonly known as coffee cherries) appear, with the first useful harvest possible around five years after planting. The cherries ripen around eight months after the emergence of the flower, by changing color from green to red, and it is at this time that they should be harvested. In most coffee-growing countries, there is one major harvest a year; though in countries like Colombia, where there are two flowerings a year, there is a main and secondary crop, the main one April to June and a smaller one in November to December.^[2]

In most countries, the coffee crop is picked by hand, a labor-intensive and difficult process, though in places like Brazil, where the landscape is relatively flat and the coffee fields are immense, the process has been mechanized.^[2] Whether picked by hand or by machine, all coffee is harvested in one of two ways:

Strip picked

All coffee fruit is removed from the tree, regardless of maturation state. This can either be done by machine or by hand. In the first method, pickers generally place a canvas on the ground. They then grab the branch next to the trunk with their hands and pull outward, knocking all of the fruit onto the ground. After doing this with all branches and trees for the length of the canvas, the pickers then collect the coffee in bags. This process can be facilitated through the use of mechanical strippers.

Selectively picked

Only the ripe cherries are harvested and they are picked individually by hand. Pickers rotate among the trees every eight to ten days, choosing only the cherries, which are at the peak of ripeness. It usually takes two to four years after planting for a coffee plant to produce coffee beans that are ripe enough to harvest. The plant eventually grows small white blossoms that drop and are replaced by green berries. These green berries will become a deep red color as they ripen. It takes about 9 months for the green cherries to reach their deepest red color. Because this kind of harvest is labor-intensive, and thus more costly, it is used primarily to harvest the finer arabica beans.^[2]

The laborers who pick coffee by hand receive payment by the basketful. As of 2003, payment per basket is between US\$2.00 to \$10 with the overwhelming majority of the laborers receiving payment at the lower end. An experienced coffee picker can collect up to six or seven baskets a day. Depending on the grower, coffee pickers are sometimes specifically instructed to not pick green coffee berries since the seeds in the berries are not fully formed or mature. This discernment typically only occurs with growers who harvest for higher end/specialty coffee where the pickers are paid better for their labor. Lots comprising unripe coffee fruit are often used to produce cheaper mass consumer coffee beans, which are characterized by a displeasingly bitter/astringent flavor and a sharp odor. Red berries, with their higher aromatic oil and lower organic acid content, are more fragrant, smooth, and mellow. As such, coffee picking is one of the most important stages in coffee production.

Processing

Wet process

In the wet process, the fruit covering the seeds/beans is removed before they are dried. Coffee processed by the wet method is called wet processed or washed coffee.^[3] The wet method requires the use of specific equipment and substantial quantities of water.

The coffee cherries are sorted by immersion in water. Bad or unripe fruit will float and the good ripe fruit will sink. The skin of the cherry and some of the pulp is removed by pressing the fruit by machine in water through a screen. The bean will still have a significant amount of the pulp clinging to it that needs to be removed. This is done either by the classic ferment-and-wash method or a newer procedure variously called machine-assisted wet processing, aquapulping or mechanical demucilage:

In the ferment-and-wash method of wet processing, the remainder of the pulp is removed by breaking down the [cellulose](#) by [fermenting](#) the beans with [microbes](#) and then washing them with large amounts of water. Fermentation can be done with extra water or, in "Dry Fermentation", in the fruit's own juices only.

The fermentation process has to be carefully monitored to ensure that the coffee doesn't acquire undesirable, sour flavors. For most coffees, [mucilage](#) removal through fermentation takes between 24 and 36 hours, depending on the temperature, thickness of the mucilage layer, and concentration of the enzymes. The end of the fermentation is assessed by feel, as the parchment surrounding the beans loses its slimy texture and acquires a rougher "pebbly" feel. When the fermentation is complete, the coffee is thoroughly washed with clean water in tanks or in special washing machines.^[4]

Yorum

Yaş fermantasyonu çayda da yaprak yaş iken, probiyotiklerle belirli bir süre, 8-12 saat tutulması, bir bakıma sütün yoğurt olması gibi, farklı bir yapıya kavuşmasını temin etmektedir.

In machine-assisted wet processing, fermentation is not used to separate the bean from the remainder of the pulp; rather, this is done through mechanical scrubbing. This process can cut down on water use and pollution since ferment and wash water stinks. In addition, removing mucilage by machine is easier and more predictable than removing it by fermenting and washing. However, by eliminating the fermentation step and prematurely separating fruit and bean, mechanical demucilage can remove an important tool that mill operators have of influencing coffee flavor. Furthermore, the ecological criticism of the ferment-and-wash method increasingly has become moot, since a combination of low-water equipment plus settling tanks allows conscientious mill operators to carry out fermentation with limited pollution.^[3]

Any wet processing of coffee produces [coffee wastewater](#) which can be a pollutant.^[5] Ecologically sensitive farms reprocess the wastewater along with the shell and mucilage as compost to be used in soil fertilization programs. The amount of water used in processing can vary, but most often is used in a 1 to 1 ratio.

After the pulp has been removed what is left is the bean surrounded by two additional layers, the silver skin and the parchment. The beans must be dried to a water content of about 10% before they are stable. Coffee beans can be dried in the [sun](#) or by machine but in most cases it is dried in the sun to 12-13% moisture and brought down to 10% by machine. Drying entirely by machine is normally only done where space is at a premium or the humidity is too high for the beans to dry before mildewing.

When dried in the sun coffee is most often spread out in rows on large patios where it needs to be raked every six hours to promote even drying and prevent the growth of mildew. Some coffee is dried on large raised tables where the coffee is turned by hand. Drying coffee this way has the advantage of allowing air to circulate better around the beans promoting more even drying but increases cost and labor significantly.

After the drying process (in the sun or through machines), the parchment skin or pergamino is thoroughly dry and crumbly, and easily removed in the hulling process. Coffee occasionally is sold and shipped in parchment or en pergamino, but most often a machine called a huller is used to crunch off the parchment skin before the beans are shipped.^[3]

Yorum

Eğer yıkama suyunda oluşan boyut, mikro-organizmalar probiyotik ise, doğayı kirleten olmamalı, tam tersi doğayı iyileştiren olabilmektedir.

Dry process

Dry process, also known as unwashed or natural coffee, is the oldest method of processing coffee. The entire cherry after harvest is first cleaned and then placed in the sun to dry on tables or in thin layers on patios.^[4]

The harvested cherries are usually sorted and cleaned, to separate the unripe, overripe and damaged cherries and to remove dirt, soil, twigs and leaves. This can be done by [winnowing](#), which is commonly done by hand, using a large sieve. Any unwanted cherries or other material not winnowed away can be picked out from the top of the sieve. The ripe cherries can also be separated by flotation in washing channels close to the drying areas.

The coffee cherries are spread out in the sun, either on large concrete or brick patios or on matting raised to waist height on trestles. As the cherries dry, they are raked or turned by hand to ensure even drying and prevent mildew. It may take up to 4 weeks before the cherries are dried to the optimum moisture content, depending on the weather conditions. On larger plantations, machine-drying is sometimes used to speed up the process after the coffee has been pre-dried in the sun for a few days.

The drying operation is the most important stage of the process, since it affects the final quality of the green coffee. A coffee that has been overdried will become brittle and produce too many broken beans during hulling (broken beans are considered defective beans). Coffee that has not been dried sufficiently will be too moist and prone to rapid deterioration caused by the attack of fungi and bacteria.

The dried cherries are stored in bulk in special silos until they are sent to the mill where hulling, sorting, grading and bagging take place. All the outer layers of the dried cherry are removed in one step by the hulling machine.

The dry method is used for about 90% of the Arabica coffee produced in Brazil, most of the coffees produced in Ethiopia, Haiti and Paraguay, as well as for some Arabicas produced in India and Ecuador. Almost all Robustas are processed by this method. It is not practical in very rainy regions, where the humidity of the atmosphere is too high or where it rains frequently during harvesting.^[4]

Semi-dry process

Semi-dry is a hybrid process used in Indonesia and Brazil. The process is also called "wet-hulled", "semi-washed", "pulped natural" or, in Indonesia, "[Giling Basah](#)". Literally translated from [Indonesian](#), [Giling Basah](#) means "wet grinding".^[6] This process is said to reduce acidity and increase body.^[7]

Most small-scale farmers in [Sumatra](#), [Sulawesi](#), [Flores](#) and [Papua](#) use the giling basah process. In this process, farmers remove the outer skin from the cherries mechanically, using locally built pulping machines. The coffee beans, still coated with [mucilage](#), are then stored for up to a day. Following this waiting period, the [mucilage](#) is washed off and the parchment coffee is partially dried in the sun before sale at 10% to 12% moisture content.^[7]

The tricky part during the semi-washed process method are [bacteria](#) which are always around. [Fermentation](#) can start immediately as honey dried coffee beans have a remaining "sugar" layer which is vulnerable to any sort of mold and offers feeding ground for bacteria. Drying carefully and under supervision is crucial to the success of this processing methods. The beans need to constantly move during the drying process to prevent mold and fungal infections. The processor need to rack the green coffee beans 2-3 times per hour to ensure a safe drying process. Once the beans reached a sufficient moist level, again, the beans are dry milled to remove the "*parchment*" layers and are sent off the roasters and wholesalers globally.

Honey processing bridges the gap between washed and natural coffees as it generally possesses some of the body and sweetness of a natural while retaining some of the acidity of a washed. Honey coffees often have a syrupy body with enhanced sweetness, round acidity and earthy undertones.

Yorum

Bölgelere göre kahvenin hazırlanması farklı olduğu için, aynı ağacın ürünü bile olsa, birçok açıdan farklıdır. Bu nedenle her kahve bir kültürün simgesidir.

Milling

The final steps in coffee processing involve removing the last layers of dry skin and remaining fruit residue from the now-dry coffee, and cleaning and sorting it. These steps are often called dry milling to distinguish them from the steps that take place before drying, which collectively are called wet milling.^{[2][3]}

Hulling

The first step in dry milling is the removal of what is left of the fruit from the bean, whether it is the crumbly parchment skin of wet-processed coffee, the parchment skin and dried mucilage of semi-dry-processed coffee, or the entire dry, leathery fruit covering of the dry-processed coffee. Hulling is done with the help of machines, which can range from simple millstones to sophisticated machines that gently whack at the coffee.^[2]

Polishing

This is an optional process in which any silver skin that remains on the beans after hulling is removed in a polishing machine.^[2] This is done to improve the appearance of green coffee beans and eliminate a byproduct of roasting called chaff. It is described by some to be detrimental to the taste by raising the temperature of the bean through friction which changes the chemical makeup of the bean.

Cleaning and sorting

Most fine coffee goes through a battery of machines that sort the coffee by density of bean and by bean size, all the while removing sticks, rocks, nails, and miscellaneous debris that may have become mixed with the coffee during drying. First machines blow the beans into the air; those that fall into bins closest to the air source are heaviest and biggest; the lightest (and likely defective) beans plus chaff are blown in the farthest bin. Other machines shake the beans through a series of sieves, sorting them by size. Finally, a machine called a gravity separator shakes the sized beans on a tilted table, so that the heaviest, densest and best vibrate to one side of the pulsating table, and the lightest to the other.^{[3][8]}

The final step in the cleaning and sorting procedure is called color sorting, or separating defective beans from sound beans on the basis of color rather than density or size. Color sorting is the trickiest and perhaps most important of all the steps in sorting and cleaning. With most high-quality coffees color sorting is done in the simplest possible way: by hand. Teams of workers pick discolored and other defective beans from the sound beans. The very best coffees may be hand-cleaned twice (double picked)

or even three times (triple picked). Coffee that has been cleaned by hand is usually called European preparation; most specialty coffees have been cleaned and sorted in this way.^[3]

Color sorting can also be done by machines. Streams of beans fall rapidly, one at a time, past sensors that are set according to parameters that identify defective beans by value (dark to light) or by color. A tiny, decisive puff of compressed air pops each defective bean out of the stream of sound beans the instant the machine detects an anomaly. However, these machines are currently not used widely in the [coffee industry](#) for two reasons. First, the capital investment to install these delicate machines and the technical support to maintain them is daunting. Second, sorting coffee by hand supplies much-needed work for the small rural communities that often cluster around coffee mills. Nevertheless, computerized color sorters are essential to coffee industries in regions with relatively high standards of living and high wage demands.^[3]

Grading

Grading is the process of categorizing coffee beans on the basis of various criteria such as size of the bean, where and at what altitude it was grown, how it was prepared and picked, and how good it tastes, or its [cup quality](#). Coffees also may be graded by the number of imperfections (defective and broken beans, pebbles, sticks, etc.) per sample. For the finest coffees, origin of the beans (farm or estate, region, cooperative) is especially important. Growers of premium estate or cooperative coffees may impose a level of quality control that goes well beyond conventionally defined grading criteria, because they want their coffee to command the higher price that goes with recognition and consistent quality.^[3]

Yorum

Kahve öncelikle tohumları ayrılmalı, değirmenlerle öğütülmeli, derecelendirilmeli, kavrulması ile hazırlanması tümünden farklılıklar göstermektedir.

Other steps

Aging

All coffee, when it was introduced in Europe, came from the port of [Mocha](#) in what is now Yemen. To import the beans to Europe the coffee was on boats for a long sea voyage around the [Horn of Africa](#). This long journey and the exposure to the sea air changed the coffee's flavor. Later, coffee spread to [India](#) and [Indonesia](#) but still required a long sea voyage. Once the [Suez Canal](#) was opened the travel time to Europe was greatly reduced and coffee whose flavor had not changed due to a long sea voyage began arriving. To some degree, this fresher coffee was rejected because Europeans had developed a taste for the changes that were brought on by the long sea voyage. To meet this desire, some coffee was aged in large open-sided warehouses at port for six or more months in an attempt to simulate the effects of a long sea voyage before it was shipped to Europe.

Although it is still widely debated, certain types of green coffee are believed to improve with age; especially those that are valued for their low acidity, such as coffees from Indonesia or India. Several of these coffee producers sell coffee beans that have been aged for as long as 3 years, with some as long as 8 years. However, most coffee experts agree that a green coffee peaks in flavor and freshness within one year of harvest, because over-aged coffee beans will lose much of their essential oil content.

Yorum

Kahve taze içilmesi ile yıllar içinde olgunlaşması veya başka tanım ile bayatlaması arzuya göre değişmektedir. Kahve taze olduğunda birçok kapsamı, özellikle yağda azalma olduğu bilinmektedir.

Decaffeination

Decaffeination is the process of extracting [caffeine](#) from green coffee beans prior to roasting. The most common decaffeination process used in the [United States](#) is [supercritical carbon dioxide \(CO₂\) extraction](#). In this process, moistened green coffee beans are contacted with large quantities of supercritical CO₂ (CO₂ maintained at a pressure of about 4,000 pounds force per square inch (28 MPa) and temperatures between 90 and 100 °C (194 and 212 °F)), which removes about 97% of the caffeine from the beans. The caffeine is then recovered from the CO₂, typically using an activated carbon adsorption system.

Another commonly used method is solvent extraction, typically using [oil](#) (extracted from roasted coffee) or [ethyl acetate](#) as a [solvent](#). In this process, solvent is added to moistened green coffee beans to extract most of the caffeine from the beans. After the beans are removed from the solvent, they are steam-stripped to remove any residual solvent. The caffeine is then recovered from the solvent, and the solvent is re-used. The [Swiss Water Process](#) is also used for decaffeination. Decaffeinated coffee beans have a residual caffeine content of about 0.1% on a [dry basis](#). Not all facilities have decaffeination operations, and decaffeinated green coffee beans are purchased by many facilities that produce decaffeinated coffee.

Yorum

Kafein basit olarak sıcak suda ısıtılması, kısaca yıkanması ile kaybetmektedir. Endüstri olarak çeşitli kafein giderici yöntemlerde kullanılmaktadır.

Kafeinsiz kahvenin tadı açısından tereddütlerin olduğu ve bu açıdan tercih oranının azaldığı belirtilmektedir. Ancak kafein olarak onsuz içilmesi isteği olanların tat hususunda farklı algıları olabilecektir.

Storage

Green coffee is usually transported in jute bags or woven poly bags. While green coffee may be usable for several years, it is vulnerable to quality degradation based on how it is stored. Jute bags are extremely porous, exposing the coffee to whatever elements it is surrounded by. Coffee that is poorly stored may develop a burlap-like taste known as "bagginess", and its positive qualities may fade.

In recent years, the specialty coffee market has begun to utilize enhanced storage method. A gas barrier liner to jute bags, is sometimes used to preserve the quality of green coffee. Less frequently, green coffee is stored in vacuum packaging; while vacuum packs further reduce the ability of green coffee to interact with oxygen at atmospheric moisture, it is a significantly more expensive storage option.

Yorum

Kahve paketlenmesi önemlidir. Birçok özelliğın kaybedilmemesi, basit olarak hayvanlara yem olarak atılmaması, fillere verildiğı bilinmektedir ki anlamında paketleme önemlidir.

4) Coffee preparation (Wikipedia)

Coffee preparation is the process of turning [coffee beans](#) into a beverage. While the particular steps vary with the type of coffee and with the raw materials, the process includes four basic steps: raw coffee beans must be roasted, the roasted coffee beans must then be ground, the ground coffee must then be mixed with hot water for a certain time (brewed), and finally the liquid coffee must be separated from the [used grounds](#).

Coffee is usually brewed immediately before drinking. In most areas, coffee may be purchased unprocessed, or already roasted, or already roasted and ground. Coffee is often [vacuum packed](#) to prevent oxidation and lengthen its shelf life.

Yorum

Kahve içilmeden önce kavurulmalı, kokusu ve tadında kayıp olmaması açısından önemlidir. Eğer kavurulmuş ise içilinceye kadar vakumlu paketlerde olması önemlidir.

Roasting

Roasting coffee transforms the chemical and physical properties of green [coffee beans](#). When roasted, the green coffee bean expands to nearly double its original size, changing in color and density. As the bean absorbs heat, its color shifts to yellow, then to a light "cinnamon" brown, and then to a rich dark brown color. During roasting, oils appear on the surface of the bean. The roast will continue to darken until it is removed from the heat source.

Coffee can be roasted with ordinary kitchen equipment (frying pan, grill, oven, [popcorn popper](#)) or by specialised appliances. A *coffee roaster* is a special pan or apparatus suitable to heat up and roast green coffee beans.

Yorum

Kahvenin kavurulması, özenle yapılması yanında, bu konuda tecrübesi olmayan için, yakma olasılığı vardır. Renk kodu önemli bir kavurmada etkindir.

Grinding

The whole coffee beans are ground, also known as [milling](#), to facilitate the brewing process.

The fineness of the grind strongly affects brewing. Brewing methods that expose coffee grounds to heated water for longer require a coarser grind than faster brewing methods. Beans that are too finely ground for the brewing method in which they are used will expose too much surface area to the heated water and produce a bitter, harsh, "over-extracted" taste. At the other extreme, an overly coarse grind will produce weak coffee unless more is used. Due to the importance of a grind's fineness, a uniform grind is highly desirable.

If a brewing method is used in which the time of exposure of the ground coffee to the heated water is adjustable, then a short brewing time can be used for finely ground coffee. This produces coffee of equal flavor yet uses less ground coffee. A blade grinder does not cause frictional heat buildup in the ground coffee unless used to grind very large amounts as in a commercial operation. A fine grind allows the most efficient extraction but coffee ground too finely will slow down filtration or screening.

Ground coffee deteriorates faster than roasted beans because of the greater surface area exposed to oxygen. Many coffee drinkers grind the beans themselves immediately before brewing.

Spent coffee grinds can be reused for hair care or skin care as well as in the garden. These can also be used as [biodiesel](#) fuel.^[1] There are four methods of grinding coffee for brewing: burr-grinding, chopping, pounding, and roller grinding.

Yorum

Kahvenin çekilmesi arzu edilene göre yapılır. İnce kahve Türk içimi için uygundur, Fransız için, filtre açısından da kalın veya ince olmakta, ancak toz şeklinde ancak Türk usulünde tercih edilir.

Dibek kahvesinde yeşil olanlar ötesinde, farklı dövmelelerin birlikte olması vardır. Dibek bu açıdan karma bir yapıdadır. Sıklıkla süt tozu ile zenginleşmesi söz konusudur.

Burr-grinding

[Burr mills](#) use two revolving abrasive elements, such as wheels or conical grinding elements, between which the coffee beans are crushed or "torn" with little frictional heating. The process of squeezing and crushing of the beans releases the coffee's oils, which are then more easily extracted during the infusion process with hot water, making the coffee taste richer and smoother.

Both manually and electrically powered mills are available. These mills grind the coffee to a fairly uniform size determined by the separation of the two abrasive surfaces between which the coffee is ground; the uniform grind produces a more even extraction when brewed, without excessively fine particles that clog filters.

These mills offer a wide range of grind settings, making them suitable to grind coffee for various brewing systems such as espresso, drip, percolators, French press, and others. Many burr grinders, including almost all domestic versions, are unable to achieve the extremely fine grind required for the [preparation](#) of [Turkish coffee](#); traditional Turkish hand grinders are an exception. Burr grinders are of two types-conical burrs and flat wheel burrs. Both of them grind coffee bean consistently and with uniform size. Almost every burr coffee grinder grinds at low noise, offer large hopper for storing whole coffee bean, easy to use with portafilter for espresso grind, body made with stainless steel or ceramic with modern design as well as slow operating system ensures find grind all the time.

Yorum

Birçok kahve sunan mağaza bu türde bir kahve hazırlamaktadır. Bunların ayarına göre, filtreye göre kahve hazırlanabilir.

Chopping

Coffee beans can be chopped by using blades rotating at high speed (20,000 to 30,000 [rpm](#)), either in a [blade grinder](#) designed specifically for coffee and spices, or in a general use home [blender](#). Devices of this sort are cheaper than burr grinders, but the grind is not uniform and will produce particles of widely varying sizes, while ideally all particles should have the same size, appropriate for the method of brewing. Moreover, the particles get smaller and smaller during the grinding process, which makes it difficult to achieve a consistent grind from batch to batch. The ground coffee is also warmed by friction, although it is debatable whether this heating effect has any detectable effect on the flavor of the coffee.

Blade grinders create "coffee dust" that can clog up sieves in espresso machines and French presses, and are best suited for drip coffee makers. They are not recommended for grinding coffee for use with pump espresso machines. ^[2]

Yorum

Karıştırıcı ile özel bıçaklarla kesilerek yapılması, Türk kahvesi için uygun olmadığı, sadece belirli iri taneler oluşturması ile öne çıkmaktadır.

Pounding

[Arabic coffee](#) and [Turkish coffee](#) require that the grounds be almost powdery in fineness, finer than can be achieved by most burr grinders. Pounding the beans with a [mortar and pestle](#) can pulverize the coffee finely enough.

Yorum

İnce granül açısından önemlidir, bu Türk kahvesi açısından öne çıkmaktadır.

Roller grinding

In a roller grinder, the beans are ground between pairs of corrugated rollers. A roller grinder produces a more even grind size distribution and heats the ground coffee less than other grinding methods. However, due to their size and cost, roller grinders are used exclusively by commercial and industrial scale coffee producers.

Water-cooled roller grinders are used for high production rates as well as for fine grinds such as Turkish and espresso.

Yorum

Değirmende ezilmesi, daha ince granüller elde edilmesini gerekli kılarken, daha büyük bir araca gereksinim duyulur. Ufak değirmen ile aile boyutu öne çıkmaktadır.

Brewing

Coffee can be [brewed](#) in several different ways, but these methods fall into four main groups depending on how the water is introduced to the coffee grounds: [decoction](#) (through [boiling](#)), [infusion](#) (through [steeping](#)), gravitational feed (used with [percolators](#) and in [drip brewing](#)), or pressurized percolation (as with [espresso](#)).

Brewed coffee, if kept hot, will deteriorate rapidly in flavor, and reheating such coffee tends to give it a "muddy" flavour, as some compounds that impart flavor to coffee are destroyed if this is done. Even at room temperature, deterioration will occur; however, if kept in an oxygen-free environment it can last almost indefinitely at room temperature, and sealed containers of brewed coffee are sometimes commercially available in food stores in America or Europe, with refrigerated bottled coffee drinks being commonly available at [convenience stores](#) and [grocery stores](#) in the United States. Canned coffee is particularly popular in Japan and South Korea.

Electronic coffee makers boil the water and brew the infusion with little human assistance and sometimes according to a timer. Some such devices also grind the beans automatically before brewing.

The French press is considered one of the oldest and simplest methods to brew coffee. Despite its simplicity, it can be a little tricky. The most important part of the process is to not leave the coffee in the French press for too long after pressing. ^[3]

Yorum

Kahve hazırlanması farklı şekillerde olabilmektedir. A) kaynatma, B) demleme, C) süzme ve D) damlama, kahve üstüne sıcak su damlaması şeklinde olmaktadır.

Ezildikten sonra kısa sürede hazırlanması beklenir, eğer saklanacaksa, hava ile teması engellenmelidir.

Boiling

Boiling, or [decoction](#), was the main method used for brewing coffee until the 1930s^[4] and is still used in some Nordic and Middle Eastern countries.^[5] The aromatic oils in coffee are released at 96 °C (205 °F), which is just below boiling, while the bitter acids are released when the water has reached boiling point.^[6]

The simplest method is to put the ground coffee in a cup, pour hot water over it and let cool while the grounds sink to the bottom. This is a traditional method for making a cup of coffee that is still used in parts of [Indonesia](#). This method, known as "mud coffee" in the [Middle East](#) owing to an extremely fine grind that results in a mud-like sludge at the bottom of the cup, allows for extremely simple preparation, but drinkers then have to be careful if they want to avoid drinking grounds either from this layer or floating at the surface of the coffee, which can be avoided by dribbling cold water onto the "floaters" from the back of a spoon. If the coffee beans are not ground finely enough, the grounds do not sink.

"Cowboy coffee" is made by heating coarse grounds with water in a pot, letting the grounds settle and pouring off the liquid to drink, sometimes filtering it to remove fine grounds. While the name suggests that this method was used by cowboys, presumably on the trail around a campfire, it is used by others; some people prefer this method.

The above methods are sometimes used with hot milk instead of water.

[Turkish coffee](#) (aka Arabic coffee, etc.), a very early method of making coffee, is used in the [Middle East](#), [North Africa](#), [East Africa](#), [Turkey](#), [Greece](#), the [Balkans](#), and [Russia](#). Very finely ground coffee, optionally sugar, and water are placed in a narrow-topped pot, called an [cezve](#) ([Turkish](#)), [kanaka](#) ([Egyptian](#)), [briki](#) ([Greek](#)), [džezva](#) ([Slovakian](#)) or [turka](#) ([Russian](#)) and brought to the boil then immediately removed from the heat. It may be very briefly brought to the boil two or three times. Turkish coffee is sometimes flavored with [cardamom](#), particularly in Arab countries. The resulting strong coffee, with foam on the top and a thick layer of grounds at the bottom, is drunk from small cups.

Yorum

Türk kahvesinde olduğu gibi yapılmaktadır.

Türk kahvesinde köpüklü olması ile kahvenin tam tadını vermesi farklı işlevi gerektirir. Kaynatma ile köpürtme ayrı işlevler, birisi kahve erimeden olmalı, diğeri de iyice kaynayarak olmalıdır.

Steeping

A [cafetière](#), or *French press*, is a tall, narrow cylinder with a [plunger](#) that includes a metal or [nylon](#) fine mesh filter. The grounds are placed in the cylinder, and off-the-boil water is then poured into it. The coffee and hot water are left in the cylinder for a few minutes (typically 4–7 minutes) and then the plunger is gently pushed down, leaving the filter immediately above the grounds, allowing the coffee to be poured out while the filter retains the grounds. Depending on the type of filter, it is important to pay attention to the grind of the coffee beans, though a rather coarse grind is almost always called for.^[2] A plain glass cylinder may be used, or a [vacuum flask](#) arrangement to keep the coffee hot; this is not to be confused with a vacuum brewer—see below.

A recent variation of the *French press* is the [SoftBrew](#) method. The grounds are placed in the cylindrical filter, which is then placed inside the pot, and very hot to boiling water is then poured into it. After waiting a few minutes, the coffee can then be poured out, with the grounds staying inside the metal filter.

[Coffee bags](#) are less often used than [tea bags](#). They are simply disposable bags containing coffee; the grounds do not exit the bag as it mixes with the water, so no extra filtering is required.

[Malaysian](#) and some Caribbean and South American styles of coffee are often brewed using a "sock," which is actually a simple [muslin](#) bag, shaped like a filter, into which coffee is loaded, then steeped in hot water. This method is especially suitable for use with local-brew coffees in Malaysia, primarily of the varieties *Robusta* and *Liberica* which are often strong-flavored, allowing the ground coffee in the sock to be reused.

A [vacuum brewer](#) consists of two chambers: a pot below, atop which is set a bowl or funnel with its siphon descending nearly to the bottom of the pot. The bottom of the bowl is blocked by a filter of glass, cloth or plastic, and the bowl and pot are joined by a gasket that forms a tight seal. Water is placed in the pot, the coffee grounds are placed in the bowl, and the whole apparatus is set over a burner. As the water heats, it is forced by the increasing vapor pressure up the siphon and into the bowl where it mixes with the grounds. When all the water possible has been forced into the bowl the infusion is allowed to sit for some time before the brewer is removed from the heat. As the water vapor in the lower pot cools, it contracts, forming a partial vacuum and drawing the coffee down through the filter.

Yorum

Çay paketleri gibi kahve paketleri veya Fransız Pres usulü, sıcak suda 5 dakika kadar bekletilerek, arzu edilen sağlanabilir.

Filtration methods

[Drip brew](#) coffee, also known as filtered coffee, is made by letting hot water drip onto coffee grounds held in a [coffee filter](#) surrounded by a filter holder or brew basket. Drip brew makers can be simple filter holder types manually filled with hot water, or they can use automated systems as found in the popular electric drip [coffee-maker](#). Strength varies according to the ratio of water to coffee and the fineness of the grind, but is typically weaker in taste and contains a lower concentration of caffeine than espresso, though often (due to size) more total caffeine.^[3] By convention, regular coffee brewed by this method is served by some restaurants in a brown or black pot (or a pot with a brown or black handle), while decaffeinated coffee is served in an orange pot (or a pot with an orange handle).

A variation is the traditional [Neapolitan flip coffee pot](#), or *Napoletana*, a drip brew coffee maker for the stovetop. It consists of a bottom section filled with water, a middle filter section, and an upside-down pot placed on the top. When the water boils, the coffee maker is flipped over to let the water filter through the coffee grounds.

The common [electric percolator](#), which was in almost universal use in the United States prior to the 1970s, and is still popular in some households today, differs from the pressure percolator described above. It uses the pressure of the boiling water to force it to a chamber above the grounds, but relies on gravity to pass the water down through the grounds, where it then repeats the process until shut off by an internal timer. Some coffee aficionados hold the coffee produced in low esteem because of this multiple-pass process. Others prefer gravity percolation and claim it delivers a richer cup of coffee in comparison to drip brewing.

[Indian filter coffee](#) uses an apparatus typically made of stainless steel. There are two cylindrical compartments, one sitting on top of the other. The upper compartment has tiny holes (less than ~0.5 mm). And then there is the pierced pressing disc with a stem handle, and a covering lid. The finely ground coffee with 15–20% [chicory](#) is placed in the upper compartment, the pierced pressing disc is used to cover the ground coffee, and hot water is poured on top of this disk. Unlike the regular drip brew, the coffee does not start pouring down immediately. This is because of the chicory, which holds on to the water longer than just the ground coffee beans can. This causes the beverage to be much more potent than the American drip variety. 2–3 teaspoonfuls of this decoction is added to a 100–150 ml milk. Sugar is then sometimes added by individual preference.

Another variation is [cold brew coffee](#), sometimes known as "cold press." Cold water is poured over coffee grounds and allowed to steep for eight to twenty-four hours. The coffee is then filtered, usually through a very thick filter, removing all particles. This process produces a very strong concentrate which can be stored in a refrigerated, airtight container for up to eight weeks. The coffee can then be prepared for drinking by adding hot water to the concentrate at a water-to-concentrate ratio of approximately 3:1, but can be adjusted to the drinker's preference. The coffee prepared by this method is very low in acidity with a smooth taste, and is often preferred by those with sensitive stomachs. Others, however, feel this method strips coffee of its bold flavor and character. Thus, this method is not common, and there are few appliances designed for it.

The amount of coffee used affects both the strength and the flavor of the brew in a typical drip-brewing filtration-based coffee maker. The softer flavors come out of the coffee first and the more bitter flavors only after some time, so a large brew will tend to

be both stronger and more bitter. This can be modified by stopping the filtration after a planned time and then adding hot water to the brew instead of waiting for all the water to pass through the grounds.

In addition to the "cold press", there is a method called "Cold Drip Coffee". Also known as "Dutch Ice Coffee" (and very popular in Japan), instead of steeping, this method very slowly drips cold water into the grounds, which then very slowly pass through a filter. Unlike the cold press (which functions similar to a French Press) which takes eight to twenty-four hours, a Cold Drip process only takes about two hours, with taste and consistency results similar to that of a cold press.

Yorum

Damlama usulü ile olan makineler, özel kahve granülü gereklidir. Metal olan ile kâğıt filtrelere göre ayırım vardır. Çekilme, değirmende çekilmesi de farklıdır.

Pressure

Espresso is made by forcing hot water at 91–95 °C (195–204 °F) under a pressure of between eight and eighteen **bars** (800–1800 kPa, 116–261 psi), through a lightly packed matrix, called a "puck," of finely ground coffee. The 30–60 cc (1–2 oz.) beverage is served in **demitasse** cups; sugar is often added. It is consumed during the day at cafes and from street vendors, or after an evening meal. It is the basis for many coffee drinks. It is one of the most concentrated forms of coffee regularly consumed, with a distinctive flavor provided by **crema**, a layer of flavorful emulsified oils in the form of a colloidal foam floating on the surface, which is produced by the high pressure. Espresso is more viscous than other forms of brewed coffee.

The **moka pot**, also known as the "Italian coffeepot" or the "caffettiera," is a three-chamber design which boils water in the lower section. The generated steam pressure, about one bar (100 kPa, 14.5 psi), forces the boiling water up through coffee grounds held in the middle section, separated by a filter mesh from the top section. The resultant coffee (almost espresso strength, but without the crema) is collected in the top section. Moka pots usually sit directly on a stovetop heater or burner. Some models have a transparent glass or plastic top.

Single-serving coffee machines force hot water under low pressure through a coffee pod composed of finely ground coffee sealed between two layers of filter paper or through a proprietary capsule containing ground coffee. Examples include the pod-based **Senseo** and **Home Café** systems and the proprietary **Tassimo** and **Keurig K-Cup** systems.

The **AeroPress** is another recent invention, which is a mechanical, non-electronic device where pressure is simply exerted by the user manually pressing a piston down with their hand, forcing medium-temperature water through coffee grounds in about 30 seconds (into a single cup.) This method produces a smoother beverage than espresso, falling somewhere between the flavor of a **moka pot** and a **French Press**.

Yorum

Espresso temelde sıcak suyun basınç altında oluşması ile olmaktadır.

Extraction

Proper brewing of coffee requires using the correct amount of coffee grounds, extracted to the correct degree (largely determined by the correct time), at the correct temperature.

More technically, coffee brewing consists of dissolving (**solvation**) soluble flavors from the coffee grounds in water. Specialized vocabulary and guidelines exist to discuss this, primarily various *ratios*, which are used to optimally brew coffee. The key concepts are:^[9]

- Extraction: Also known as "solubles yield" – what percentage (by weight) of the grounds are dissolved in the water.
- Strength: Also known as "solubles concentration", as measured by **Total Dissolved Solids** – how concentrated or watery the coffee is.
- Brew ratio: The ratio of coffee grounds (mass, in grams or ounces) to water (volume, in liters or half-gallons): how much coffee is used for a given quantity of water.
 - These are related as follows: Strength \propto Brew ratio \times Extraction
 - which can be analyzed as the following formula: dissolved solids/water = grounds/water \times dissolved solids/grounds

A subtler issue is *which* solubles are dissolved – this depends both on solubility of different substances at different temperatures, and changes over the course of extraction. Different substances are extracted during the first 1% of brewing time than in the period from 19% extraction to 20% extraction. This is primarily affected by *temperature*.

Brewing guidelines are summarized by *Brewing Control Charts* which graph these elements, and center around an "ideal" rectangle indicating the target brewing range. The yield in the horizontal (x-axis), the strength is the vertical (y-axis), and a given brewing ratio determines a **radial** line, since for a given brewing ratio the strength is **directly proportional** to the yield.

Ideal yield is widely agreed to be 20 \pm 2% (18–22%), while *ideal strength* for brewed coffee varies. American standards for "ideal strength" are generally considered to be between 1.25 \pm 0.10% (1.15–1.35%), while Norwegian standards are about 1.40 \pm 0.10% (1.30–1.50%). European standards fall in the middle range at 1.20–1.45%.

These are most easily achieved with a brewing ratio of 55 g/L (55 grams of coffee per litre of water) for American standards, to 63 g/L in Norwegian standards, yielding approximately 14–16 grams of coffee for a standard 240 ml (8.1 US fl oz) cup. These guidelines apply regardless of brewing method, with the following exceptions:

- Espresso is significantly different – it is much stronger, and has more varied extraction. Seven grams of grounds are used to make a 25-ml shot of espresso (this comes to 280 g/L, but the amount of water used is actually more than 25 ml because some stays with the grounds). Espresso has about 212 mg caffeine per 100 g as compare to around 40 mg per 100 g of normal coffee.^[13]
- *Dark roast* coffee tastes subjectively stronger than medium roasts. Standards are based on medium roasts,¹ and the equivalent strength for a dark roast requires using a lower brewing ratio.

Yorum

Kahvenin su içine oluşması açısından farklı yöntemler, farklı sonuçlar doğurmaktadır.

Separation

Coffee in all these forms is made with roasted and ground coffee and hot water, the used grounds either remaining behind or being filtered out of the cup or jug after the main [soluble](#) compounds have been extracted. The fineness of grind required differs for the various brewing methods.

Gallery of common brewing methods

Pressure:

Gravity and steeping:

Espresso-based, without milk

- [Espresso](#): see above under heading *Pressure*.
- [Ristretto](#) is an espresso drink where the weight of the ground coffee is equal to the weight of the brewed shots. The result is a "shorter" shot that is sweeter and more flavorful.
- [Bica](#) is a Portuguese espresso, longer than its Italian counterpart, but a little bit softer in taste. This is due to the fact that Portuguese roasting is slightly lighter than the Italian one. "Bica" is thus similar to "Lungo" in Italy.
- [Lungo](#) is different from an Americano. It is a "longer" espresso run through the machine; all the water runs through the beans, as opposed to adding water. With Italian roasting it extracts more bitter flavours.
- [Americano](#) style coffee is made with espresso (one or several [shots](#)), with hot water then added to give a similar strength (but different flavor) to drip-brewed coffee. ^[14]
- [Long black](#) is similar to Americano, but prepared in different order (a double shot of espresso is added to water instead of vice versa); most common in [Australia](#) and [New Zealand](#).

Espresso-based, with milk

- [Caffè breve](#) is an American variation of a latte: a milk-based espresso drink using steamed half-and-half (light - 10 per cent - cream) instead of milk.
- [Caffè latte](#) or *caffè e latte* is often called simply *latte*, which is [Italian](#) for "milk", in English-speaking countries; it is espresso with steamed milk, traditionally topped with froth created from steaming the milk. A latte comprises one-third espresso and nearly two-thirds steamed milk. More frothed milk makes it weaker than a cappuccino. A latte is also commonly served in a tall glass; if the espresso is slowly poured into the frothed milk from the rim of the glass, three layers of different shades will form, with the milk at the bottom, the froth on top and the espresso in between. A latte may be sweetened with sugar or flavored syrup. Caramel and vanilla and other flavors are used.
- [Caffè macchiato](#), sometimes Espresso macchiato or "short" macchiato — macchiato meaning "marked" — is an espresso with a little steamed milk added to the top, usually 30–60 ml (1.0–2.0 US fl oz), sometimes sweetened with sugar or flavored syrup. A "long" macchiato is a double espresso with a little steamed milk. This differs from a latte macchiato which is milk "marked" with espresso. A macchiato may be 'traditional' or 'topped up' (extra milk added) depending on strength preferences.
- [Cappuccino](#) comprises equal parts of espresso coffee and milk and froth, sometimes sprinkled with [cinnamon](#) or powdered [cocoa](#).
- [Flat white](#) is one part espresso with two parts steamed milk, usually served in a cappuccino cup with the foam decorated with a motif (e.g., fern or heart). This is a speciality of [Australia](#) and [New Zealand](#).
- [Galão](#) is a Bica (Portuguese espresso) to which is added hot milk, tapped from a canister and sprayed into the glass in which it is served.
- [Latte macchiato](#) is the inverse of a caffè macchiato, being a tall glass of steamed milk spotted with a small amount of espresso, sometimes sweetened with sugar or syrup.
- [Mocha](#) is a latte with chocolate added.
- [Café con leche](#) is espresso with steamed milk ("leche" is [Spanish](#) for "milk"), usually half coffee and half milk, similar to latte but less frothy.
- [Cortado](#) is espresso with a small amount of very lightly foamed milk added, in contrast to a macchiato's more frothy texture. In Spain when served with condensed milk, this is called "cafe con leche condensada", or "Bombon".

Brewed or boiled, non espresso-based

- Black coffee is drip-brewed, percolated, vacuum brewed, or French-press-style coffee served without cream. Some persons who drink coffee this way add sugar to it.
- [White coffee](#) is black coffee with unheated milk or creamer added to it; this is the most popular way of drinking coffee in the United States. Some persons who drink coffee this way add sugar to it. (Note: though having a similar term, this is not to be confused with the Beirut herbal tea from [Lebanon](#) or the Malaysian [lloh white coffee](#).)
- [Café au lait](#) is similar to latte except that drip-brewed coffee is used instead of espresso, with an equal amount of milk.
- [Kopi tubruk](#) is an Indonesian-style coffee similar in presentation to Turkish coffee. However, kopi tubruk is made from coarse coffee grounds, and is boiled together with a solid lump of sugar. It is popular on the islands of [Java](#) and [Bali](#) and their surroundings.
- [Indian filter coffee](#), particularly common in southern [India](#), is prepared with rough-ground dark roasted coffee beans (e.g., Arabica, PeaBerry), and [chicory](#). The coffee is drip-brewed for a few hours in a traditional metal coffee filter before being served with milk and sugar. The ratio is usually 1/4 decoction, 3/4 milk.
- [Greek coffee](#) is prepared similarly to Turkish coffee. The main difference is that the coffee beans are ground into a finer powder and sugar is added *during* the process. It does not contain other flavors, and is usually served without milk. Greek coffee is served in a small cup with a handle, sometimes accompanied by a small cookie, and always with a glass of water. A similar method to the Greek preparation is used in Colombia to make "tinto," strong black coffee that is often brewed with [panela](#), a [sugarcane](#) juice concentrate in cake form. A muslin or fine-cloth bag is used to strain the grounds.
- [Indochinese](#)-style coffee is another form of drip brew. In this form, hot water is allowed to drip through a metal mesh into a cup, and the resulting strong brew is poured into a glass containing sweetened condensed milk which may contain ice. Due to the high volume of coffee grounds required to make strong coffee in this fashion, the brewing process is quite slow. It is highly popular in [Laos](#), [Vietnam](#) and [Cambodia](#).

Fortified coffee

- [Red Eye](#) is one espresso shot added to a cup of coffee (typically 210-480 ml, 7-16 oz). Some add milk or sugar.
- [Black Eye](#) is two espresso shots added to a cup of coffee (typically 210-480 ml, 7-16oz). Some add milk or sugar.

Flavored coffees

- Flavored coffee: In some cultures, flavored coffees are common. [Chocolate](#) is a common additive that is either sprinkled on top or mixed with the coffee to imitate the taste of [Mocha](#). Other flavorings include spices such as [cinnamon](#), [nutmeg](#), cardamom, or Italian [syrops](#). In the [Maghreb](#), the [orange blossom](#) is used as a flavoring. Vanilla- and hazelnut-flavored coffees are common in the United States; these are usually artificially flavored.
- [Turkish coffee](#) is served in very small cups about the size of those used for espresso. Traditional Turkish coffee cups have no handles, but modern ones often do. The *crema* or "face" is considered crucial, and since it requires some skill to achieve its presence is taken as evidence of a well-made brew. (See above for preparation method.) It is usually made sweet, with sugar added after the brew process begins, and often is flavored with [cardamom](#) or other spices. In many places it is customary to serve it with a tall glass of water on the side.
- [Chicory](#) is sometimes combined with coffee as a flavoring agent, as in the style of coffee served at the famous [Café du Monde](#) in [New Orleans](#). Chicory has historically been used as a coffee substitute when real coffee was scarce, as in wartime. Chicory is popular as an additive in Belgium and is an ingredient in [Madras filter coffee](#).

Alcoholic coffee drinks

Alcoholic spirits and [liqueurs](#) can be added to coffee, often sweetened and with [cream](#) floated on top. These beverages are often given names according to the alcoholic addition:

- Black coffee with [brandy](#), or [marc](#), or [grappa](#), or other strong spirit.
- [Irish coffee](#), with Irish [whiskey](#), sugar, and cream. There are many variants, essentially the same but with the use of a different spirit:
 - Café au Drambuie, with [Drambuie](#) instead of whiskey
 - Caribbean or Jamaican coffee, with dark [rum](#); a similar drink exists in northern Germany, called Pharisäer
 - Gaelic or Scotch coffee, with Scotch [whisky](#)
 - [Kahlúa](#) coffee, with Kahlúa [coffee liqueur](#)
- Café royal, with a flambéd and slightly caramelized teaspoonful of sugar and [cognac](#)
- Kaffekask, a Swedish variant where some coffee is added to a cup of [brännvin](#)

Confectionery (non-drinks)

- Chocolate-covered roasted coffee beans are available as a [confection](#); eating them delivers more caffeine to the body than does drinking the same mass (or volume) of brewed coffee (ratios depend upon the brewing method) and has similar [physiological](#) effects, unless the beans have been [decaffeinated](#).

Yorum

Kahve ile özellikle süt veya sütsüz, alkol ile olmak üzere çeşitli solüsyonlar olduğu görülmektedir. Kahveden oluşan yağ ve şeker boyutu ise henüz görülmemektedir. Gelecekte bazı teknolojik olarak bunların da kullanıma sunulacağı düşünülebilir. Geniş yoğun olarak değil, ama koku verecek şekilde hizmete sunulabilir.

5) List of coffee drinks

Coffee drinks are made by brewing hot water (or much less commonly, cold water) with ground [coffee beans](#). The [brewing](#) is either done slowly by [drip or filter](#), [French press or cafetière](#), [percolator](#), etc., or done very quickly under pressure by an [espresso machine](#), where the coffee is termed "[espresso](#)"—slow-brewed coffees are generally regarded simply as "coffee". All coffee drinks are based on either coffee or espresso, in different strengths; some drinks have milk or cream added, some use steamed milk, cream, plant based milk, or foamed milk, some have flavorings or sweeteners, some have alcoholic liqueurs added, some are combinations of coffee with espresso or tea.^[1]

With the invention of the [Gaggia](#) machine, espresso, and espresso with milk such as cappuccino and latte, spread in popularity from Italy to the UK in the 1950s, then to America, and with the rise in popularity of the Italian coffee culture in the 1980s it began to spread worldwide via [coffeehouses](#) and [coffeehouse chains](#).^{[2][3]}

The [caffeine](#) content in coffee beans may be reduced via one of several [decaffeination](#) processes to produce decaffeinated coffee (sometimes known as "decaf" coffee), which may be drunk as regular, espresso or instant coffee.

Yorum

Kahvenin değişik hazırlanması ile adlandırılması sunulmaktadır.

Infused

Drip-brewed, or filtered, coffee is brewed by hot water passing slowly over [roasted](#), [ground](#) coffee beans contained in a filter. Water seeps through the ground coffee, absorbing its oils, flavours and essences, solely under gravity, then passes through the bottom of the filter. The used coffee grounds are retained in the filter with the liquid falling (dripping) into a collecting vessel such as a [carafe](#) or pot. Paper [coffee filters](#) were invented in Germany by [Melitta Bentz](#) in 1908.^[4] To reduce waste, some coffee drinkers use fine wire mesh filters, which can be re-used for years.

French press or cafetière

A French press, also known as a press pot, coffee press, coffee plunger, *cafetière* (UK) or *cafetière à piston*, is a coffee brewing device patented by Italian designer Attilio Calimani in 1929.^[5] A French press requires coffee of a coarser grind than does a drip brew [coffee filter](#), as finer grounds will seep through the press filter and into the coffee.^[6]

Coffee is brewed by placing the ground coffee in the empty beaker and adding hot (93-96 degrees Celsius, 200-205 degrees Fahrenheit) water, in proportions of about 28 grams (1 ounce) of coffee to 450 ml (15 fluid ounces) of water, more or less to taste. After approximately four minutes the plunger is pressed to separate the grounds and hold them at the bottom of the beaker, then

the coffee is poured.^[7] Coffee press users have different preferences for how long to wait before pressing the plunger, with some enthusiasts preferring to wait longer than four minutes.

Yorum

Kahve normalde 80-90 derecelik su içinde içilir. Burada tam kaynama derecesinde su ile kahve hazırlanmaktadır. Dolayısıyla sıcak su ile ekstre çıkmakta, sonra da soğuması ile içilebilir olmaktadır.

Fransız baskı usulünde önemli olan kabın içine konulan kahvedir. Bu Brezilya tercihi olabildiği gibi, Kenya, Etiyopya ve diğer ülkelerin kahveleri de tercih edilebilir.

Kahve olarak her içimlik olarak daha fazla kahve gereklidir.

Cold brew

Cold brewing, also called *cold water extraction* or *cold pressing*, is the process of **steeping** coffee grounds in water at cool temperatures for an extended period. Coarse-ground beans are soaked in water for a prolonged period of time, usually 12 hours or more. The water is normally kept at room temperature, but chilled water is also used. The grounds are filtered out of the water after they have been steeped using a paper coffee filter, a fine metal sieve, a French press, or felt, in the case of the "Toddy" brewing system. The result is a coffee concentrate that is often diluted with water or milk, and is served hot, over ice, or blended with ice and other ingredients such as chocolate. Slow-drip cold brew, also known as Kyoto-style, or as Dutch coffee in East Asia,^[8] refers to a process in which water is dripped through coffee grounds at room temperature over the course of many hours.^[9] Because the ground coffee beans in cold-brewed coffee never come into contact with heated water, the process of leaching flavor from the beans produces a chemical profile different from conventional brewing methods.^{[10][11]} Coffee beans contain a number of constituent parts that are more soluble at higher temperatures, such as caffeine, oils and fatty acids. Brewing at a lower temperature results in lower acidity and lower caffeine content when brewed in equal volume.^{[12][13]} It is around 65 to 70 percent less acidic than hot [drip coffee](#) or [espresso](#), per part.^[10] Although less caffeine is extracted with the cold brew method, a higher coffee-to-water ratio is often used, between 2 and 2 1/2 times. This may compensate for this difference in solubility, resulting in a brew with equal, if not more, caffeine (although this is unlikely).^{[14][15]}

Yorum

Su içinde kahvenin 12 saatten fazla bir süre tutulması ile yavaş geçen bir kahve eriyiği olmaktadır. Daha sonra soğuk ve gerekirse sıcak su ile içilebilmektedir.

Boiled

Percolated

A coffee percolator is a type of pot used to brew coffee by continually cycling the boiling or nearly-boiling brew through the grounds using gravity until the required strength is reached. There are stove-top percolators and standalone units which contain a built-in heating element. Percolators were popular until the 1970s, when they were widely replaced by drip coffee makers. By the mid-1970s, many companies ceased production of percolators. In the 2000s, old 1970s-era percolators can occasionally still be seen at church functions and community events.

Yorum

Klasik Amerikan kahvesinde makineden kaynayan suyun, damlalar olarak kahve üstüne akması ve bunun filtre edilmesidir. Kabın sıcak ortamda olmaktadır.

Turkish coffee



Traditional serving of Turkish coffee, with a glass of water and [lokum](#)

Beans for [Turkish coffee](#) are ground to a fine powder. Preparation consists of immersing the coffee grounds in water and heating until it just boils. This method produces the maximum amount of foam. In the Middle East, four degrees of sweetness are used. The Turkish terms and approximate amounts are as follows: *sade* (plain; no sugar), *az şekerli* (little sugar; half a level teaspoon of sugar), *orta şekerli* (medium sugar; one level teaspoon), *çok şekerli* (a lot of sugar). The coffee and the desired amount of sugar are stirred until all coffee sinks and the sugar is dissolved before boiling. If the coffee is left to boil longer, less foam remains.

Turkish coffee is an [Intangible Cultural Heritage](#) of [Turkey](#) confirmed by [UNESCO](#).^[16]

Yorum

Türk kahvesinde kahve uzun süre kaynatılması ile köpük daha az olmaktadır, ancak kahvenin tadının çıkması için, kaynamanın da uzun sürmesi istenir. Burada bazı durumlarda ayrıca kahve konularak, köpürtülür ve köpük sonra konulur.

Moka

Moka coffee is coffee brewed with a [moka pot](#), a stovetop coffee maker which produces coffee by passing hot water pressurized by steam through ground coffee at a lower pressure than an [espresso](#) maker. The moka pot is an Italian invention, first produced by Bialetti in the early 1930s. The flavor of moka pot coffee depends greatly on bean variety, roast level, fineness of grind, and the level of heat used. Due to the higher-than-atmospheric pressure involved, the mixture of water and steam reaches temperatures well above 100 °C, causing a more efficient extraction of caffeine and flavors from the grounds, and resulting in a stronger brew than that obtained by drip brewing.

Yorum

Kahve ve su birlikte uzun süre kaynaması sağlanmakta ve daha sert bir içecek olmaktadır. Bir bakıma uzun süre kaynatma ile de aynı sonuç elde edilebilmektedir.

Vacuum coffee

A vacuum coffee maker brews coffee using two chambers where vapor pressure and vacuum produce coffee. This type of coffee maker is also known as vac pot, siphon or syphon coffee maker, and was invented by Loeff of Berlin in the 1830s. These devices have since been used for more than a century in many parts of the world and more recently have been given a new use by molecular mixologists and chefs to make hot cocktails and broths.^[17]

Yorum

Kahve belirli teknoloji oluşması ile kullanılmaktadır. Bazı kahvehaneler de özgün olması açısından bulunmaktadır.

Espresso

Espresso is brewed by using an [espresso machine](#) to force a small amount of nearly boiling water and steam – about 86 to 95 °C (187 to 203 °F) – under pressure through finely ground and compacted coffee.^{[18][19]} The espresso machine was patented in 1901 from an earlier 1884 machine,^{[20][21]} and developed in Italy; with the invention of the Gaggia machine, espresso spread in popularity to the UK in the 1950s where it was more often drunk with milk as cappuccino due to the influence of the British milk bars,^{[22][23][24]} then America in the 1980s where again it was mainly drunk with milk,^[25] and then via coffeehouse chains it spread worldwide.^[3] Espresso is generally denser than coffee brewed by other methods, having a higher concentration of suspended and dissolved solids; it generally has a creamy foam on top termed "crema".^[26] Espresso is the base for a number of other coffee drinks, such as [latte](#), [cappuccino](#), [macchiato](#), [mocha](#), and [Americano](#).^[27]

Yorum

Burada buhar ile kaynama noktasına ulaşabilmektedir. Yüksek kahve düzeyinde olmaktadır.

Caffè Americano

Caffè Americano or simply Americano (the name is also spelled with varying capitalization and use of diacritics: e.g. Café Americano, Cafe Americano, etc.) is a style of coffee prepared by adding hot water to [espresso](#), giving a similar strength to but different flavor from [brewed coffee](#). The drink consists of a single or double-shot of espresso combined with between 1 and 16 fluid ounces (30–470 ml) of hot water. The strength of an Americano varies with the number of shots of espresso added. In the United States, "Americano" is used broadly to mean combining hot water and espresso in either order. Variations include [long black](#) and [lungo](#).

Yorum

Sert Espresso ile karıştırılmakta ve kahve tam lezzeti olmasını sevenlerin tercihidir.

Café Cubano

Cuban tradition is to drink coffee strong and sweet, often mixing the sugar with the coffee beans before brewing. The traditional method of brewing coffee was a filter method using a cloth cone; this has mostly been replaced with an aluminium *cafetera* or *coffeemaker*—in tourist areas some cafés will have an espresso machine, though espresso machines are expensive, so espresso is not a common drink for most Cubans.^{[28][29]} Though quality coffee is grown in Cuba, it is expensive, so most Cubans drink coffee imported from Puerto Rico, and often mixed with ground peas.^{[30][31]} The Cuban habit of brewing coffee with sugar has spread to Miami, West Palm Beach, Tampa and the Keys, in Florida, US, where espresso is the preferred brewing method and an espresso brewed with sugar is termed Café Cubano, Cuban coffee, Cuban espresso, *cafecito*, Cuban pull, or Cuban shot.^[32] Sometimes [demerara sugar](#) is used, and sometimes the sugar (white or brown) is not brewed with the coffee, but is placed in the cup as the coffee is dripped into it, then stirred into a froth.^{[33][34]} Variations on the Miami café Cubano are with a splash of milk - cortadito; and with steamed milk - café con leche.^[35]

Yorum

Şekerin etkisi ile öğütülmesi farklı bir yapıya kavuşmaktadır.

Caffè crema

Caffè crema (Italian: cream coffee) refers to two different coffee drinks:^[36] an old name for [espresso](#) (the 1940s and 1950s), and a long espresso drink primarily served in Switzerland and Austria and northern Italy (the 1980s onwards), along the Italian/ Swiss and Italian/ Austrian border.^[37] As a term, it generally means "espresso", while in technical discussions, referring to the long drink, it may more narrowly be referred to as Swiss caffè crema. Variant terms include "crema caffè" and the [hyperforeignism](#) "café crema" – "café" is French, while "caffè" and "crema" are Italian, thus "café crema" mixes French and Italian.

Yorum

Krema ile karıştırılan İtalyan veya Fransız yöntemidir.

Cafe Zorro

A Cafe Zorro is a double [espresso](#) or [doppio](#), added to hot water with a 1:1 ratio.

Doppio

Doppio is a double shot, served in a [demitasse](#) cup.^[38]

Espresso Romano

An espresso Romano is a shot of espresso with a slice of lemon served on the side. The lemon can be run along the rim of the cup as a way to accentuate the espresso's sweetness.^[39] Despite the name, it has no link to Italy nor Rome.

Guillermo

Originally one or two shots of hot espresso poured over slices of lime. It can also be served on ice, sometimes with a touch of milk.

Ristretto

Ristretto is traditionally a short shot of espresso made with the normal amount of ground coffee but extracted with about half the amount of water. Since ristrettos are essentially the first half of a full-length extraction, the faster-to-extract compounds predominate in a ristretto. The opposite of a ristretto is a [lungo](#), which is typically double the shot volume. *Ristretto* means "limited" or "restricted" in Italian whereas *lungo* means "long."¹

Straight ristrettos—shots that are traditionally drunk from a [demitasse](#) and not diluted into a larger cup containing milk or water—could be described as bolder, fuller, with more body, and less bitterness, but with a higher concentration of acidity. These characteristics are usually attributed to espresso in general but are more pronounced in a ristretto. Diluted into a cup of water (to make an [Americano](#) or [long black](#)) or milk (e.g. [latte](#) and [cappuccino](#)), ristrettos are less bitter and exhibit a more intense espresso character.^[40]

Yorum

Espresso ile çeşitli farklı karışımların olduğu kahve içecekleridir.

With milk

[Johan Nieuhof](#), the Dutch ambassador to China, is credited as the first person to drink coffee with milk when he experimented with it around 1660.^[41]

Antoccino

An antoccino is a single shot of [espresso](#) with steamed milk in a 1:1 ratio, served in an espresso cup. Despite the name, it has no link to [Italy](#), nor any meaning in [Italian](#).

Breve

Espresso made with a steamed mixture of half milk and half cream (i.e., half and half); size can vary – the name relates to the use of cream and milk.^{[42][43]}

Café au lait

A [café au lait](#) is traditionally the French way of preparing 'coffee with milk' both at home and in Cafés in Europe. "Café au lait" stems from the same continental tradition as "café latte" in [Italy](#), "[café con leche](#)" in [Spain](#), "kawa biała" ("white coffee") in [Poland](#), "tejeskávè" in [Hungary](#), "Milchkaffee" in [Germany](#), "Melange" in [Austria](#),^[44] "koffie verkeerd" in [Netherlands](#), and "café com leite" in [Portugal](#), meaning simply "coffee with milk". In northern [Europe](#), *café au lait* is the name most often used in coffee shops for what other places is a 'café latte'. The term 'café au lait' has been used for [espresso](#) and milk since the 1950s in among other places the UK, Netherland, Belgium, Germany, Denmark, Norway and Sweden. In the [US](#), *café au lait* is defined as a coffee drink consisting strong or bold coffee (sometimes espresso) mixed with [scalded milk](#) in approximately a 1:1 ratio.

Ca phe sua da

Vietnamese [cà phê sữa đá](#) or "iced milk coffee", is made with a dark roast, often with chicory, brewed with a small metal Vietnamese drip filter into a cup containing [sweetened condensed milk](#). The condensed milk and coffee are stirred together and then poured over ice. Ca phe sua nong (Vietnamese: 'cà phê sữa nóng') – literally, "hot milk coffee" – excludes the ice.

Café bombón was made popular in [Valencia, Spain](#), and spread gradually to the rest of the country. It might have been re-created and modified to suit European tastebuds as in many parts of Asia such as Malaysia, Thailand and Singapore the same recipe for coffee which is called "Kopi Susu Panas" (Malaysia) or "Gafeh Rorn" [lit: hot coffee] (Thailand) has already been around for decades and is very popular in "mamak" stalls and "kopitiam" in Malaysia. A café bombón, however, uses [espresso](#) served with sweetened condensed milk in a 1:1 ratio whereas the Asian version uses ground coffee and sweetened condensed milk at the same ratio. On the Canary Islands a variety named "Café Proprio" or "Largo Condensada" is served using the same amount of condensed milk but a "café largo" or espresso lungo. For café bombón, the condensed milk is added to the espresso. For visual effect, a glass is used, and the condensed milk is added slowly to sink underneath the coffee and create two separate bands of contrasting colour – though these layers are customarily stirred together before consumption. Some establishments merely serve an espresso with a sachet of condensed milk for patrons to make themselves.

Cappuccino

[Cappuccino](#) is a coffee-based drink prepared with [espresso](#), hot milk, and steamed milk foam. A cappuccino differs from a café latte in that it is prepared with much less steamed or textured milk than the café latte with the total of espresso and milk/foam making up between approximately 150 and 180 millilitres (5 and 6 US fluid ounces). A cappuccino usually exceeds the height of the cup, making the foam visible above the side of the cup. A cappuccino is traditionally served in a porcelain cup, which has far better heat retention characteristics than glass or paper. The foam on top of the cappuccino acts as an insulator and helps retain the heat of the liquid, allowing it to stay hotter longer.

Cortado

A [cortado](#) (also known as "[pingado](#)" or "[garoto](#)") is an espresso "cut" (from the [Spanish](#) and [Portuguese](#) *cortar*) with warm milk to reduce the acidity. The ratio of milk to coffee is between 1:1 – 1:2, and the milk is added to the espresso. Though the steamed milk has little foam, many baristas make some micro foam to make [latte art](#). It is popular in Spain and Portugal, in [Norway](#) as well as throughout [Latin America](#), where it is drunk in the afternoon. In [Cuba](#), it is known as a *cortadito*. It is usually served in a special glass, often with a metal ring base and a metal wire handle. There are several variations, including *cortado condensada* (espresso with condensed milk) and *leche y leche* (with condensed milk and cream on top). In the United States it is sometimes known as a "Gibraltar." It differs from [cappuccino](#) in having little or no milk foam, and from [flat white](#) in that the Cortado's 'Corto' shot of espresso is reduced in volume and caffeine content to the Flat White's 'Cortissimo'

Yorum

Kahvenin süt ile karıştırılarak, protein kalitesi ve tadı açısından önemli boyuta çıkarılmasıdır.

Egg coffee

[Egg coffee](#) is a Vietnamese drink which is traditionally prepared with egg yolks, sugar, condensed milk and Robusta coffee.

Eggnog latte

An autumn and winter seasonal blend of steamed milk and [eggnog](#), plus [espresso](#) and a pinch of nutmeg.

Yorum

Kahveye yumurta konulması ile besin değeri güçlü ve farklı bir kahve oluşturulmaktadır.

Eiskaffee

[Eiskaffee](#), literally "ice cream coffee," is a popular German drink consisting of chilled coffee, vanilla ice cream, and sometimes sugar or whipped cream.

Yorum

Kremalı kahve örneği olup, hazırlanma yöntemi ile talep oluşmaktadır. Burada pazarlama ve reklamın önemi belirgin gözlenmektedir.

Espressino

An [espressino](#) is made from [espresso](#), steamed milk, and cocoa powder, similar to the [Marocchino](#).

Espresso con panna

[Espresso con panna](#) is coffee with whipped cream.

Yorum

Krema yanında kakaolu kahve karışımıdır. Benzer tadı, kahve içine soya sütü ile kakaonun birlikte olduğu, bir bakıma çikolatalı sütün kahve ile karması da tarafımdan yapılmakta, beğeni almaktadır.

Flat white

Flat white is an [espresso](#) with a similar proportion of coffee to milk as a latte and a cappuccino, the main difference being the texture of the milk and (in some regions) the number of espresso shots.

The drink originated in Australia in the early 1980s as an alternative to the frothier cappuccino. It became popular in New Zealand in the late 1980s and has since spread to the UK, where it was first served at independent cafes in London such as Department of Coffee and Social Affairs and Speak Easy where owners and staff from Australia and New Zealand brought the style of coffee into the UK before being adopted by chains [Costa Coffee](#) and [Starbucks](#).^[45] Available in the form of a 12 oz. double latte from Starbucks in the US since January 6, 2015,^[46] it is rarely found in continental Europe.

In Australia and New Zealand it is traditionally made with two shots of espresso topped with stretched and textured milk. The milk is prepared by steaming air into the milk and folding the top layer into the lower layers. To achieve the "flat", non-frothy texture the steamed milk is poured from the bottom of the jug, holding back the lighter froth on the top in order to access milk with smaller bubbles, making the drink smooth and velvety in texture. This leads to a white coffee with the crema on top still intact. The drink was traditionally served in a ceramic cup used for cappuccinos (approximately 220–260 ml in capacity), though present-day speciality cafes are more likely to serve it in smaller (150–160 ml) cups with two [Ristretto](#) shots used, resulting in a drink noticeably stronger and less milky than a caffè latte.

Yorum

Kahve ile sütün farklı karışımlarıdır. Standart yapılması ile belirli bir tat oluşturması ile beğeni olmaktadır.

Galão

[Galão](#) is a hot drink from [Portugal](#) made of [espresso](#) and foamed milk. Similar to caffè latte or café au lait, it comes in a tall glass with plenty of milk. With only half milk, it is known as "meia de leite"^[47] In [Madeira](#), a large, milky coffee is known as a "chinesa" (literally, "Chinese Lady").^{[48][49]}

Yorum

Portekiz, yine coğrafik keşifler açısından sömügelik boyutu öne çıkmakta ve dolayısıyla kahvenin taşınması, satılması ve yayılmasında etkin olmuşlardır.

Caffè gommosa

A shot of espresso poured over a single marshmallow. This originated in the coffeehouses of America's Pacific Northwest. The resulting drink is sweet and thick, leading to the "caffè gommosa" name which means "rubbery coffee."

Yorum

Pamuk şeker olan bir oluşum üstüne kahve dökülmesi önemli bir boyuttur. Pamuk şeker çocukların ateş etrafında eriterek bir kamp hatırası olarak önemli sosyal boyuttaki bir yaklaşım ve çikolata kaplamalı ve altı bisküvi ile oldukça beğenilen bir tattır. Protein kapsamı da oldukça yüksektir.

Kopi susu

Kopi susu is found in (at least) Malaysia, Borneo and Indonesia and very similar to the preceding entry for Ca phe sua nong. Literally, kopi susu means "milk coffee". Served in a glass, kopi susu can be made simply by mixing black coffee (arabica) with about a quarter to half a glass of sweetened condensed milk then let stand to cool and allow the grounds to sink to the bottom. You should not drink this to the end unless you want to "eat" the ground coffee. Kopi Turbruk is as above but uses sugar instead of sweetened condensed milk.

Yorum

Bu içimde kahve sonlandırmadır. Türk kahvesi de temelde yemek öncesi veya yemek sırasında değil, yemek bittikten sonra, yemeğin bitişinde bir nokta koyucudur. Bundan sonra sohbet başlayabilir. Ayrıca bu şekilde kahve ile sindirimde de yarar sağlanması amaçlanır.

Latte

A latte is an espresso and steamed milk,^{[50][51]} generally in a 1:3 to 1:5 ratio of espresso to milk, with a little foam on top. In Italy it is called *caffè latte* or *caffelatte*, which means "coffee and milk". In northern [Europe](#) and [Scandinavia](#) the term '[café au lait](#)' has traditionally been used for the combination of espresso and milk, but this term is used in the [US](#) for brewed coffee and [scalded milk](#). In [France](#), 'caffè latte' is mostly known from American coffee chains; a combination of espresso and steamed milk equivalent to a 'latte' is in French called 'grand crème' and in German 'Milchkaffee' or 'Melange'. In Portuguese it is called [galão](#). Variants include replacing the coffee with another drink base such as [masala chai](#) (spiced Indian tea), [mate](#) or [matcha](#), and other types of milk, such as [soy milk](#) or [almond milk](#) are also used.

Latte macchiato

[Latte macchiato](#) literally means *stained milk*. This refers to the method of preparation, wherein the milk gets "stained" by the addition of [espresso](#). It differs from latte firstly in that espresso is added to milk (rather than milk to espresso), secondly that it features more foam, rather than simply hot milk, thirdly in that often only ½ (or less) of an espresso shot is used, and fourthly in that it is often a ["layered" drink](#), rather than being mixed as in a *caffè latte*. Simply, in a latte, the emphasis is on the coffee, while in a latte macchiato, the emphasis is on the milk.

Macchiato, meaning "stained", is an [espresso](#) with a dash of foamed milk. At first sight it resembles a small cappuccino, but even if the ingredients are the same as those used for cappuccino, a macchiato has a much stronger and aromatic taste. The milk is foamed directly into the espresso cup, which is then put under the coffee outlet. The espresso is then drawn into the cup. Cocoa is sometimes sprinkled over the drink.^[52] Often the process is reversed and milk foam is floated on top of extracted coffee. A long macchiato will have two shots of espresso and a small amount of hot water (as per long black). A short macchiato will usually have one shot of coffee and less water (as per short black).

Yorum

Latte süt demektir ve kahvenin süt ile protein dengesinin sağlanmasıdır. Makarnada da sıklıkla kıya, yoğurt veya buna benzer yaklaşım da aynı yemeğin zenginleşmesidir. Orta Asya da laktoz intoleransı olduğu ve süt şekeri sindirilmediği için, kahvenin süt ile içilmesinin yaygınlaşması beklenilmemelidir.

Wiener or Viennese melange

Melange is popular in [Austria](#), [Switzerland](#) and the [Netherlands](#), and is traditionally similar to [latte](#) and [cappuccino](#). It consists of [espresso](#), steamed milk, and milk foam served in a large cup. It is sometimes topped with whipped cream. Outside [Vienna](#) the drink is sometimes referred to as Wiener Melange. The Melange originated in the 1700s as a Café drink in Austria.

A Wiener Melange is a speciality coffee drink similar to a [cappuccino](#). The difference is sometimes assumed to be that the *melange* is made with milder coffee^[53] but the Viennese coffee company [Julius Meinl](#) describes a *Wiener melange* as "One small espresso served in a large cup of coffee. Steam milk and add milk foam to coffee (=small milk coffee)".^[54] At [Cafe Sperl](#) in Vienna, the *Melange* is 1/2 cup "black coffee" and 1/2 cup creamy milk, completed by milk foam.^[55]

Yorum

Konulan kahvenin doğrudan, eriyebilir hazır kahve olmasına göre tat değişmekte ve ülkeler göre bir özellik katmaktadır.

White coffee

[Ipoh white coffee](#) is a popular coffee drink which originated in Ipoh, Perak, Malaysia. The coffee beans are roasted with palm-oil margarine, and the resulting coffee is served with condensed milk. The taste is smooth and sweet, and is often served iced.

White coffee (UK)

'White coffee' is the British alternative to a 'black coffee'; it is any form of black coffee with fresh cold milk added. Sometimes, hot milk (boiled or not) is used instead of cold.

Vienna coffee

A Vienna coffee (not to be confused with "Vienna roast" coffee), is coffee or espresso topped with whipped cream. Milk is sometimes poured into the coffee/espresso before adding the whipped cream. Vanilla, chocolate or cinnamon is sometimes sprinkled on the cream.^[56] Melange mit schlag (or schlagobers) is the Austrian term for coffee with whipped cream.^[57] Austria has a number of coffees with whipped cream.^[58]

Combinations

Coffee with espresso

Regular coffee (slow brewed as with a filter or cafetière) is sometimes combined with [espresso](#) to increase either the intensity of the flavour or the caffeine content.^[59] This may be called a variety of names, most commonly "red eye,"^[60] "shot in the dark,"^{[61][62]} and "depth charge" – though this last is a [federally registered trademark](#) of a company, [Caribou Coffee](#), so its usage is restricted.^[63] Coffeehouse chains may have their own names, such as "turbo" at [Dunkin' Donuts](#).^[64] A double shot of espresso in the coffee may be termed a "black eye," and a triple shot a "dead eye." "Caffè Tobio" is a version with an equal amount of coffee to espresso.^[65]

Coffee with tea

- Black tie is a drink made by mixing traditional Thai iced tea, which is a spicy and sweet mixture of chilled black tea, orange blossom water, [star anise](#), crushed [tamarind](#), sugar and condensed milk or cream, with a double shot of [espresso](#).
- Numerous houses use the term *chai latte* to indicate that the steamed milk of a normal *caffè latte* is being flavoured with a spiced tea concentrate instead of with [espresso](#). Add espresso shots for a *dirty chai latte*. [Chai](#) tea with a single shot of

espresso. In addition, 1-2 tablespoons of instant espresso may be brewed while simultaneously steeping chai in the same container; a small amount of a dairy or non-dairy drink of choice is usually added to complete the drink.

- Red tie is a drink made by mixing traditional Thai iced tea, which is a spicy and sweet mixture of chilled black tea, orange blossom water, star anise, crushed tamarind, sugar and condensed milk or cream, with a single shot of [espresso](#).
- [Yuanyang](#), sometimes also called *Ying Yong*, is a popular drink in [Hong Kong](#), made of a mixture of coffee and [Hong Kong-style milk tea](#). It was originally served at *dai pai dangs* (open space food vendors) and *cha chaan tengs* (cafe), but is now available in various types of restaurants. It can be served hot or cold. The name yuanyang, which refers to [mandarin ducks](#), is a symbol of conjugal love in Chinese culture, as the birds usually appear in pairs and the male and female look very different. This same connotation of "pair" of two unlike items is used to name this drink.

Blends of coffee with tea are less commonly consumed in the United States.

Yorum

Kahve çeşitli karışımlarla da oluşturulabilir. Bunlar; a) baharatlı çay ile karışım, b) çay ile tatlandırma, c) buzlu çay konulması, d) sütlü çay ile oluşanlar yine bölge ve arzuya göre hazırlanmakta ve yapılmaktadır.

Coffee with alcohol

A [liqueur coffee](#), as its name suggests, is a coffee brew with a 25 ml shot of liqueur. This brew is usually served in a clear, clean, pre-heated, liqueur coffee glass with the coffee and cream separated for good visual and taste effect. The liqueur of choice is added first with a teaspoon of raw cane sugar mixed in. The glass is then filled to within an inch of the top with good, strong, fresh filter coffee. Fresh, chilled, additive free, slightly whipped cream is then poured carefully over the back of a cold teaspoon, so that it floats on top of the coffee and liqueur mixture. The sugar is required in the coffee mixture to help the cream float.

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The [caffeine](#) content of these coffee drinks, to the extent that caffeine is present in them, will not prevent intoxication from their [alcohol](#) content. Instead, the caffeine may mask the true degree of ethanol-induced loss of coordination.

Yorum

Kahve alkol ile karıştırılmaktadır. İrlanda kahvesi sütlü alkollü olmaktadır.

Kahve yine alkol içinde kolonya olarak ta sunulabilir.

Flavoured

Melya

Melya is coffee flavoured with cocoa powder and honey.^[67] Cream is sometimes added.^[67]

Caffè Marocchino

The [Marocchino](#) is made from [espresso](#), steamed milk, and a dusting of [cocoa powder](#), similar to the [espressino](#).[!]

Café miel

A café miel has a shot of [espresso](#), steamed milk, [cinnamon](#), and [honey](#). The name comes from the French word for honey, *miel*.

Mocha or café mocha or mochaccino

A [café mocha](#) is a variant of a caffè latte. Like a latte, it is typically one third [espresso](#) and two thirds steamed milk, but a portion of chocolate is added, typically in the form of a chocolate syrup, although other vending systems use instant chocolate powder. Mochas can contain dark or milk chocolate.

The term *moccaccino* is used in some regions of [Europe](#) and the [Middle East](#) to describe caffè latte with cocoa or chocolate. In the U.S. it usually refers to a cappuccino made with chocolate.

A "café borgia" is a mocha with orange rind and sometimes orange flavoring added. Often served with whipped cream and topped with cinnamon.

Yorum

Kahve kakao ile de birlikte kullanılmakta, birbirleri ile farklı karışım ile farklı tat elde edilebilmektedir.

Café de olla

[Café de olla](#) or *pot coffee* is a traditional coffee-based drink prepared using earthen clay pots or jars in [Mexico](#) and other [Latin American](#) countries. It is flavored with [cinnamon](#) and [piloncillo](#). Consumed primarily in colder weathers, usually with the [merienda](#) meal, and accompanied with [pan dulce](#) pastries.

Café Rápido y Sucio

A Café Rápido y Sucio or a *Quick & Dirty Coffee*, is simply three shots of espresso topped with chocolate or mocha syrup. Unlike a [café mocha](#) which has milk added or an [Americano](#) which has water added, a Café Rápido y Sucio or a *Quick & Dirty Coffee* is espresso and chocolate only. Any variation of this drink containing more than three shots of espresso would be referred to as a *Fast & Filthy Coffee*.

Miscellaneous

Some [coffeehouses](#) provide flavoured syrups which customers can have added to their coffee drinks. Some [non-dairy creamers](#) have flavoured versions, such as [hazelnut](#) flavour and [Irish Cream](#) flavour (the latter is non-alcoholic).

Yorum

Kahveye tarçın ve diğer bitkisel tat vericilerin de kullanılması ile yeri farklı olmaktadır.

Iced

Frappé

[Greek frappé](#) (Café frappé) ([Greek](#): φραπές) is a foam-covered iced coffee drink made from spray-dried instant coffee. It is very popular in [Greece](#) especially during summer, but has now spread on to other countries. There are numerous ways in which this coffee can be tailored to the individual's taste such as: all water-no milk; half-half; all milk and; varying levels of sweetness. Frappé

is also extremely popular in the country of Cyprus where fresh milk is used as opposed to condensed. In French, when describing a drink, the word frappé means shaken or chilled; however, in popular Greek culture, the word frappé is predominantly taken to refer to the shaking associated with the preparation of a café frappé.

Greek Freddo preparations

Freddo Espresso

[Freddo Espresso](#) is a foam-covered iced coffee made from espresso. It is found in every café and coffee shop in Greece. It is undoubtedly popular among the young people during summer, or on hot days. Because of the very hot summers in Greece, and the need to escape from the heat, people began to make cold variations of the popular coffee styles. It consists of two shots of espresso (30-50 ml), sugar, and ice (60-100 ml) 1:2 (espresso shots:ice). The espresso is mixed with the sugar in a [frapièra](#) (a drink mixer). The [frapièra](#) mixes the coffee with the sugar, producing a foam from the oils of espresso, and lowers the temperature. The coffee is then poured over ice into its serving glass. The melting of the ice cubes dilutes the coffee and results in a desirable level of bitterness and strength.

Freddo Cappuccino

[Freddo Cappuccino](#) is another variation of the original cappuccino. It is as popular as the freddo espresso. It follows the same process as the [freddo espresso](#), but at the end foamed and creamed milk is added in ratio 1:2 (espresso shots:milk), and 1:2 (espresso shots:ice). Recently the Coffee Island coffee shop (a coffee shop franchise in Greece), established a new foam and cream trend in freddo cappuccino. They use plant based milk creamed in the [frapièra](#). The result is a stiffer and sweeter cream.

Other

Mazagran

[Mazagran](#) (sometimes misspelled as [Mazagrín](#)) is a cold coffee drink that originated in Algeria. It is typically served in a tall glass, and is made with coffee and ice. Sometimes sugar, [rum](#), lemon or water is added. Sometimes a fast version is achieved by pouring a previously sweetened espresso in a cup with ice cubes and a slice of lemon.[†]

Palazzo

A Palazzo is an iced coffee variant, popular in Southern California. It is two shots of [espresso](#), chilled immediately after brewing and mixed with sweetened cream. A Palazzo is typically made using a [moka pot](#).

Ice Shot

Originating in Australia and similar to the Mazagran, the minimal Ice Shot is a single shot of fresh espresso poured into an ordinary latté glass that has been filled with ice. The hot coffee, in melting some of the ice is diluted, re-freezing to a granita-like texture. The addition of a single scoop of ice-cream on top is a popular variant. No milk, sugar, extra flavouring or cream are involved.

Shakerato

[Shakerato](#) is an iced coffee made by shaking [espresso](#) and ice cubes.

Yorum

Çeşitli süt karıştırılması ve hazırlanma yöntemlerinde farklılıklar nedeniyle tatlar değişik olmaktadır.

Decaffeination of coffee

A [decaffeination](#) process removes [caffeine](#) from coffee beans to lower their caffeine content.^[68] Four main methods are used to extract caffeine from coffee beans:

- The so-called "Swiss" water method, so called from allegedly having been developed in [Switzerland](#), where the beans are soaked in water;
- the ethyl acetate method, where the beans are washed in a solution of water and [ethyl acetate](#);
- the carbon dioxide method, where either liquid or "supercritical" (between liquid and gas) [carbon dioxide](#) is applied to the beans at high pressure; or
- the dichloromethane method, where [dichloromethane](#), a solvent, is used to dissolve the caffeine.^[69]

Decaffeinated coffee grew in popularity over the last half of the 20th century, mainly due to health concerns that arose regarding the over-consumption of caffeine.^{[70][71][72]} Decaffeinated coffee, sometimes known as "decaf," may be drunk as regular brewed coffee, instant, espresso, or as a mix of regular caffeine beans and decaffeinated beans.^{[73][74]}

Yorum

Kafeinsiz kahvenin sağlık açısından öne çıktığı, gece uyumama gibi etkilerinden kurtulma amacı ile kullanıldığı anlaşılmaktadır.

Other

Affogato

An [affogato](#) ([Italian](#) for "drowned") is a coffee-based drink or dessert. "Affogato style", which refers to the act of topping a drink or dessert with [espresso](#), may also incorporate caramel sauce or chocolate sauce. When ordered, an Affogato tends to be served with scoops of ice cream with a shot (or 2) of espresso poured over the top, sometimes mixed with a liqueur. A white Affogato is the same as a regular Affogato, just with milk added.

Botz

A common and simple way of drinking coffee in Israel is known as "Botz" (translated as "Mud"). Finely ground Turkish style coffee is put into a cup and boiling water poured onto it. After letting stand for a few minutes to cool and settle, the supernatant coffee is drunk, leaving the grounds behind in the cup.

Caffè Medici

A Caffè Medici is a [doppio](#) poured over [chocolate syrup](#) and orange peel, usually topped with whipped cream. The drink originated at Seattle's historic [Last Exit on Brooklyn coffeehouse](#).^[75]

Café Touba

[Café Touba](#) is the spiritual drink of [Senegal](#), named after [Cheikh Ahmadou Bamba Mbacké](#) (known as *Serigne Touba*) and the holy city of [Touba](#) in [Senegal](#).^[76] During the roasting process, the [coffee beans](#) are mixed with [grains of selim](#), and sometimes other spices, and ground into powder after roasting.^[76] The drink is prepared using a [filter](#), similar to plain coffee. [Sugar](#) is often added before drinking.^[76]

Canned coffee

[Canned coffee](#) is ubiquitous in [Japan](#), with a large number of companies competing fiercely and offering various types for sale. [Canned coffee](#) is already brewed and ready to drink. It is available in supermarkets and convenience stores,^[77] with vast numbers of cans being sold in vending machines^[78] that offer heated cans in the autumn and winter,^[79] and cold cans in the warm months.

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Yorum

Kahve ile çeşitli şekerli tatlandırıcıların birlikte olduğu, hazır kahve içine katılabildiği, tat şekerli olup olmamasına göre de doz ayarı yapılabilmektedir.

Coffee milk

[Coffee milk](#) is sold in two ways: prepared coffee milk and coffee syrup. It is a [drink](#) prepared or made by adding a sweetened coffee concentrate called **coffee syrup** to milk in a manner similar to [chocolate milk](#). It is the official state drink of [Rhode Island](#) in the [United States](#).^[80]

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Coffee milk (Wikipedia)

Coffee milk is a [drink](#) made by mixing **coffee syrup** or coffee extract and milk together in a manner similar to [chocolate milk](#).^[1] It is the official state drink of [Rhode Island](#) in the [United States of America](#).^[2] Coffee syrup is a sweetened coffee concentrate and key ingredient in coffee milk. The syrup is prepared by straining water and

Coffee syrup

Coffee syrup is produced by straining hot water and sugar through coffee grounds, and is also prepared by preparing a large amount of hot coffee and then adding sugar to it afterward.^[8] A cold-process method for coffee syrup involves soaking pulverized coffee beans for some time and then adding sugar.^[9] It was originally produced in the 1930s in corner drug stores, and was targeted towards children, while their parents drank hot coffee. Due to the popularity of the product, coffee syrup was bottled and sold by merchants. The first mass-produced coffee syrup was introduced by the [Silmo Packing Company](#) of [New Bedford, Massachusetts](#) in 1932. In 1938 [Warwick, Rhode Island](#)-based [Eclipse Food Products](#) began heavily promoting its own coffee syrup product, with [Lincoln, Rhode Island](#)'s [Autocrat Coffee](#) coming to market in the 1940s. Autocrat purchased long-time competitor Eclipse in 1991 and today produces both brands of syrup.^{[9][10]}

Contemporary versions of coffee syrup may be prepared using brewed coffee and sugar that is cooked in a saucepan.^[11]
Use in other beverages

Coffee milk and coffee syrup have been used as ingredients in other beverages.

A [coffee cabinet](#) is an [ice cream](#)-based beverage found almost exclusively in Rhode Island and southeastern Massachusetts, consisting of coffee ice cream, coffee syrup, and milk.^[12]

In December 2013, the [Narragansett Brewing Company](#) partnered with Autocrat Coffee to market a limited edition "coffee milk [stout](#)."^{[13][14][15]}

Yorum

Kahve şurubu sadece süte koymak ile değil, diğer kahve aroması için diğer içeceklere de konulabilecek şekildedir. Kanımca bunun çikolata dahil, birçok şeye konulabilir.

Kolonya olarak ta kullanılabilirliği düşünülmektedir. Şekerli olması engel gibi ise de, kahve içindeki yağ oluşumu önemlidir.

Kahvenin alkol içinde tutulması ile de oluşan aroma da aynı şekilde kullanılabilirliği önerilebilir.

Double Double

The "double-double" is a uniquely Canadian term that is strongly associated with Tim Hortons. It will get you a cup of drip coffee with two creams and two sugars (or double cream, double sugar). The Double-Double coffee will taste exactly the same in any cup size, from the small 10oz cup to the extra large 24oz cup. The chain achieves flavor consistency across cup sizes by employing a pair of countertop vending machines, one dispensing cream and the other dispensing sugar, with a button for each of the four cup sizes. The machines are calibrated regularly to ensure they dispense a perfect shot of cream or sugar to exacting specifications. The coffee is always poured over the cream and sugar, important to achieve the correct flavor. It is brewed using the pour-over brewing method and the coffee maker used is manufactured by Bunn-O-Matic corporation.

Yorum

Kahvenin özellikle sınavlarda yüksek doz alınması şeklindedir.

Indian filter coffee

[South Indian Coffee](#), also known as *Mysore Filter Coffee* or *Kaapi* (South Indian phonetic rendering of "coffee") is a sweet milky coffee made from dark roasted coffee beans (70%–80%) and chicory (20%–30%), especially popular in the southern states of Andhra Pradesh, Karnataka, Kerala and Tamil Nadu. The most commonly used coffee beans are Koffeey Arabica (Coffee Arabica grown from [Arehalli](#) Village) Peaberry (preferred), Arabica, Malabar and Robusta grown in the hills of [Karnataka](#) (Kodagu, Chikkamagaluru), [Kerala](#) (Malabar region) and [Tamil Nadu](#) (Nilgiris District, Yercaud and Kodaikanal)

Yorum

Hindiba bitkisi ile kahvenin karışılmasıdır. Kahvenin yerel bitki özleri ile oluşturulmasıdır.

Pocillo

A shot or small portion of unsweetened coffee, now usually made either using an [espresso](#) machine or a [moka pot](#), but traditionally made using a cloth drip, usually served in cups made for the purpose, called "*tazitas de pocillo*." It is widely drunk in Latin America, usually as an afternoon or after-dinner coffee. The defining feature is the size, usually half to a quarter the size of the usual ~8

US fluid ounces (240 ml) coffee cups. There are a number of small-sized drinks that use *tazitas de pocillo*, including such sweetened varieties as [café cubano](#) and [café cortado](#), but these are usually not called a *pocillo*; rather, the Spanish diminutive suffix "-ito" is usually added to the name of the drink wanted in a *pocillo* size cup. For example, a *pocillo*-sized *cortado* is usually called a *cortadito*.

Yorum

Kahve ile ilgili bu kadar özellikli kahveli içecek olması, modern, endüstri ve bireysel kültürün gelişmesi, oluşması anlamındadır.

Ofisimde de çeşitli tatlar ve çeşitli kahveler karıştırılarak devamlı yeni lezzetler oluşturulmaya çalışılmaktadır.

6) Jamaican Blue Mountain Coffee (Wikipedia)

Jamaican Blue Mountain Coffee or Jamaica Blue Mountain Coffee is a classification of [coffee](#) grown in the [Blue Mountains](#) of [Jamaica](#). The best lots of Blue Mountain coffee are noted for their mild flavour and lack of bitterness. Over the past few decades, this coffee has developed a reputation that has made it one of the most expensive and sought-after coffees in the world. Over 80% of all Jamaican Blue Mountain Coffee is exported to Japan.^[1] In addition to its use for brewed coffee, the beans are the flavor base of [Tia Maria](#) coffee [liqueur](#).

Jamaican Blue Mountain Coffee is a globally protected certification mark, meaning only coffee certified by the Coffee Industry Board of Jamaica can be labeled as such. It comes from a recognised growing region in the Blue Mountain region of Jamaica, and its cultivation is monitored by the Coffee Industry Board of Jamaica.

The Blue Mountains are generally located between [Kingston](#) to the south and Port Antonio to the north. Rising to 2,256 metres (7,402 ft), they are some of the highest mountains in the Caribbean. The climate of the region is cool and misty with high rainfall. The soil is rich, with excellent drainage. This combination of climate and soil is considered ideal for coffee.

Yorum

En pahalı kahve olması ve yükseklerde yetişmesi nedeniyle önemli bir kahve tadı oluşturmaktadır. Bu kahve Uluslararası Kahve Kurulu tarafından da önemle vurgulanmaktadır.

7) Instant coffee

Coffee (Wikipedia)

Instant coffee

A number of products are sold for the convenience of consumers who do not want to prepare their own coffee or who do not have access to coffeemaking equipment. Instant coffee is dried into soluble powder or [freeze-dried](#) into granules that can be quickly dissolved in hot water.^[114] Originally invented in 1907,^{[115][116]} it rapidly gained in popularity in many countries in the post-war period, with [Nescafé](#) being the most popular product.^[117] Many consumers determined that the convenience in preparing a cup of instant coffee more than made up for a perceived inferior taste,^[118] although, since the late 1970s, instant coffee has been produced differently in such a way that is similar to the taste of freshly brewed coffee. Paralleling (and complementing) the rapid rise of instant coffee was the [coffee vending machine](#) invented in 1947 and widely distributed since the 1950s.^[119]

[Canned coffee](#) has been popular in Asian countries for many years, particularly in China, Japan, South Korea, and Taiwan. Vending machines typically sell varieties of flavored canned coffee, much like brewed or percolated coffee, available both hot and cold. Japanese convenience stores and groceries also have a wide availability of bottled coffee drinks, which are typically lightly sweetened and pre-blended with milk. Bottled coffee drinks are also consumed in the United States.^[120]

Liquid coffee concentrates are sometimes used in large institutional situations where coffee needs to be produced for thousands of people at the same time. It is described as having a flavor about as good as low-grade robusta coffee, and costs about 10¢ a cup to produce. The machines can process up to 500 cups an hour, or 1,000 if the water is preheated.^[121]

Coffee Bean and Peparation (Wikipedia)

Instant coffee

[Instant coffee](#) is a drink derived from brewed coffee beans. Through various manufacturing processes the coffee is dehydrated into the form of [powder](#) or [granules](#). These can be rehydrated with hot water to provide a drink similar (though not identical) to conventional coffee. At least one brand of instant coffee, "**Camp Coffee**," is also available in [concentrated liquid form](#).

... Instant coffee is made commercially by drying prepared coffee; the resulting soluble powder is dissolved in hot water by the user, and sugar/sweeteners and milk or creamers are added as desired.

Another way to enjoy instant coffee is "without water". This consists of boiling the milk or the liquid creamer, then adding the instant coffee and the sweetener to taste.

Instant coffee, also called **soluble coffee**, **coffee crystals**, and **coffee powder**, is a beverage derived from brewed [coffee beans](#) that enables people to quickly prepare hot coffee by adding hot water to the powder or crystals and stirring. Instant coffee is commercially prepared by either [freeze-drying](#) or [spray drying](#), after which it can be rehydrated. Instant coffee in a concentrated liquid form is also manufactured.^[1]

Advantages of instant coffee include speed of preparation (instant coffee dissolves quickly in hot water), lower shipping weight and volume than beans or ground coffee (to prepare the same amount of beverage), and long [shelf life](#)—though instant coffee

can spoil if not kept dry. Instant coffee also reduces cleanup since there are no coffee grounds, and at least one study has found that it has a lower environmental footprint than other preparation methods.^[2]

History

Instant or soluble coffee was invented and patented in 1881, by Alphonse Allais, [France](#), under patent number 141520.^[3] In 1890, David Strang of [Invercargill, New Zealand](#), under patent number 3518^[4] sold under the trading name Strang's Coffee^[5] citing the patented "Dry Hot-Air" process. The invention was previously attributed to [Satori Kato](#), a [Japanese](#) scientist working in [Chicago](#) in 1901. Kato introduced the powdered substance in [Buffalo, New York](#), at the [Pan-American Exposition](#).^[6] [George Constant Louis Washington](#) developed his own instant coffee process shortly thereafter, and first marketed it commercially (1910). The [Nescafé](#) brand, which introduced a more advanced coffee refining process, was launched in 1938.

High-vacuum freeze-dried coffee was developed shortly after [World War II](#), as an indirect result of wartime research into other areas. The National Research Corporation (NRC) was formed in [Massachusetts](#) as a process-development company employing high-vacuum technology. It developed high-vacuum processes to produce [penicillin](#), [blood plasma](#), and [streptomycin](#) for US military use. As the war ended, NRC looked to adapt its processes for peacetime uses. It formed *Florida Foods Corporation* to produce concentrated [orange juice](#) powder, and originally sold its product to the [United States Army](#). That company later changed its name to [Minute Maid](#).

These days examples of popular instant coffee brands are [Nescafé](#), International Roast, Extra, [Folgers](#), [Maxwell House](#), [Robert Timms](#), and [Starbucks](#) VIA.

Use

Close to 50% of the world's green coffee is used to produce instant coffee.^[7]

Yorum

Hazır kahvenin temelde yeşil kahve çekirdeği ile yapıldığı, yanınızda devamlı hazır kahve taşımanıza olanak sağlaması ile, ufak veya geniş miktarda katarak kahve kokusunu taşımanız gündemde olmaktadır.

Çeşitli formlarından hazırlanan türler ile 12-13 hazır kahvem olduğu ve İntörn hekimlere aradaki farklı tattırarak, sosyal olarak detayın önemli olduğu belirtilmiştir. Bu yaklaşımdan sonra klasik seven grubun, farklı tatlara yöneldikleri gözlenmiştir.

As food

Instant coffee is available in powder or granulated form contained in glass jars, sachets, or tins. The user controls the strength of the resulting product, by adding less or more powder to the water, ranging from thin "coffee water" to very strong and almost syrupy coffee.

Instant coffee is also convenient for preparing *iced coffee* like the [Greek frappé](#).

In some countries, such as Portugal, Spain, and India, instant coffee is commonly mixed with hot milk instead of boiling water. In other countries, such as South Korea, instant coffee commonly comes pre-mixed with [non-dairy creamer](#) and [sugar](#) and is called "coffee mix".^[8] Said to have been popularised in the UK by [GIs](#) during [World War II](#), instant coffee still accounts for over 75 percent of coffee bought to drink in British homes, as opposed to well under 10 percent in the U.S. and France and one percent in Italy.^[9]

Yorum

Hazır kahve süt ile karıştırılarak, özellikle askerler için hazır bir gıda niteliğinde olabilir. Ders çalışan, sınava giren kişilerde de sade kahve yerine sütlü kahvenin besin değeri dikkate alındığında önemli bir hazır gıda olmaktadır.

Non-food use

Instant coffee is one of the ingredients in "Caffenol-C",^[10] a home-made, non-toxic [black-and-white photographic developer](#). The other ingredients in the basic formula are [ascorbic acid](#) and [anhydrous sodium carbonate](#); some recipes also include [potassium bromide](#) as a fog-reducing agent. The active ingredient appears to be [caffeic acid](#). Initial experiments on Caffenol were performed in 1995 at the [Rochester Institute of Technology](#).^[11] addition of ascorbic acid began around 2000, yielding the improved Caffenol-C, which is less likely to stain negatives than the original formulation. Experiments have shown that cheaper, less desirable brands of coffee work better for this application than more expensive brands.^[12]

Yorum

Hazırlanan kahve, içindeki yağ ve diğer boyar maddesi ile özellikle tahta yapılarında önemli bir koruyucu olduğu görülmüştür. Bahçedeki masa ve sandalyelere kullanılmıştır. Ayrıca renksiz tahta koruyucular içine instant kahve konularak sürülmesi de gündeme gelebilmektedir.

Production

As with regular coffee, the green coffee bean itself is first roasted to bring out flavour and aroma. Rotating cylinders containing the green beans and hot combustion gases are used in most roasting plants. When the bean temperature reaches 165 °C (329 °F) the roasting begins. It takes about 8–15 minutes to complete roasting. After cooling, the beans are then ground finely. Grinding reduces the beans to 0.5–1.1-millimetre (0.020–0.043 in) pieces. Until here, the process is in general the same as for other types of coffee.^[13]

Yorum

Kahve kavrulması sırasında ısının 165 derecede olması ve sürecin 8-15 dakika tutması belirtilmektedir. Burada renk önemli bir ayıraç olmaktadır. Bu sıcaklık zeytin yağı ile kızartmada 170 derecede olmalı,

fazla olması durumunda yağ yanmaktadır. 200 derece altı olmalıdır. Burada 200-235 derece de kahvenin kavrulması da belirtilmiştir.

The actual roasting begins when the temperature inside the bean reaches approximately 200 °C (392 °F), though different varieties of seeds differ in moisture and density and therefore roast at different rates.^[87] During roasting, [caramelization](#) occurs as intense heat breaks down [starches](#), changing them to [simple sugars](#) that begin to brown, which alters the color of the bean.^[88]

[Sucrose](#) is rapidly lost during the roasting process, and may disappear entirely in darker roasts. During roasting, aromatic oils and acids weaken, changing the flavor; at 205 °C (401 °F), other oils start to develop.^[87] One of these oils, [caffeol](#), is created at about 200 °C (392 °F), which is largely responsible for coffee's aroma and flavor.^[25]

Roasting is the last step of processing the beans in their intact state. During this last treatment, while still in the bean state, more caffeine breaks down above 235 °C (455 °F). Dark roasting is the utmost step in bean processing removing the most caffeine. Although, dark roasting is not to be confused with the [Decaffeination](#) process.

Daha önce belirtilen ısılar daha yüksektir. Nitekim sukroz dahil birçok maddenin yanarak, hatta kafeinin de yanarak uzaklaştığı belirtilmektedir. Bu açıdan kahvehanelerde daha düşük ısılarda, defalarca kavurama, çifte kavrulmuş sözü ile en az iki defa pişirme/kavurma öne çıkmaktadır. Yüksek sıcaklık ile klasik kahve, daha acı kahve oluşmaktadır.

Extraction

To produce instant coffee, the soluble and volatile contents of the beans, which provide the coffee aroma and flavor, have to be extracted. This is done using water. Pressurized liquid water heated to around 175 °C (347 °F) is used for this process. The coffee concentration in the liquid is then increased by either evaporation or by freeze concentration.^{[13][14]}

Yorum

Hazırlanırken suyun 100 derece üstüne çıkmadığından, başka sıvılar ile, şekerli veya süt ile 175 derece ısı ile işlenmesi de kahvedeki aromanın elde edilmesini kolaylaştırmaktadır. Ancak kahve 60-80 derecede içileceği için, bu sıvı bir şekilde soğutulmalıdır.

Freeze drying

The basic principle of [freeze drying](#) is the removal of water by [sublimation](#).

Since the mass production of instant coffee began in post-WWII America, freeze-drying has grown in popularity to become a common method. Although it is more expensive, it generally results in a higher-quality product.

1. The coffee extract is rapidly frozen and is broken into small granules. (Slower freezing would lead to larger ice crystals and a porous product; it can also affect the colour of the coffee granules).
2. The granules are sifted and sorted on size.^[13]
3. Frozen coffee granules are placed in the drying chamber, often on metal trays.
4. A vacuum is created within the chamber. The strength of the vacuum is critical in the speed of the drying and therefore the quality of the product. Care must be taken to produce a vacuum of suitable strength.
5. The drying chamber is warmed, most commonly by [radiation](#), but [conduction](#) is used in some plants and [convection](#) has been proposed in some small pilot plants. A possible problem with convection is uneven drying rates within the chamber, which would give an inferior product.
6. Condensation—the previously frozen water in the coffee granules expands to ten times its previous volume. The removal of this water vapor from the chamber is vitally important, making the condenser the most critical and expensive component in a freeze-drying plant.
7. The freeze-dried granules are removed from the chamber and packaged.

Yorum

Hazır kahve çeşitli şekilde kurutulabilir. Aynı yöntem süt tozlarının oluşmasında da kullanılmaktadır. Bu yaklaşım ile sütte bazı kayıplardan söz edilmektedir. Dondurma ile eksi 70 altında özellikle anne sütündeki çeşitli enzimler ve mikro-immün maddeler ile hücreler ölmemektedir. Ancak ısıtılma işlemi olmadan çözülmesi ile yararlı olmaktadır.

Püskürtme ile dondurma veya ateş üstünde kurutmada, protein molekülleri parçalanır ve peynirleşme sütte olmaz, hemen dağılmaktadır. Steril şekle gelir. Dondurmada da mikroplar kalır, faydalı probiyotiklerin olması istenen bir boyuttur. Steril süt ancak farklı yapıda ise olmalıdır.

Şeker karamelize olabilir, özellikle sütte şeker ve protein birleşerek erimeyen ve sindirilmesi zor bir molekül oluşturabilir. Bu nedenle ısı işlem birlikte olmasından kaçınılmalıdır. Çikolata da en az 2-3 gün şeker ile kakaonun sıcak ortamda tutulması ile oluşan molekül nedeniyle daha sonra servis edildiğinde, dışarı yağ sızması, beyaz bir tabaka ile örtülmesi ile, şekerlenme olmaz, çünkü molekül bütünleşmiştir.

Taze kullanım olması için, hava ile temas etmemesi, özel vakumlu ve özel iner gazlar ile tutulması, önemli bir sunum olmaktadır.

Kısaca kaynatma, dondurma, toz olması için sprey ile kurutulması, tümünde başarı elde edilen ürünün tadı ile kontrol edilmelidir.

Spray drying

spray

dryer.

A=Solution or suspension to be dried in, B=Atomization gas in, 1=Drying gas in, 2=Heating of drying gas, 3=Spraying of solution or suspension, 4=Drying chamber, 5=Part between drying chamber and cyclone, 6=Cyclone, 7=Drying gas is taken away, 8=Collection vessel of product, arrows mean that this is co-current lab-spraydryer

Spray drying is preferred to freeze drying in some cases because it allows larger scale economic production, shorter drying times, and because it produces fine, rounded particles.

The process produces spherical particles about 300 micrometres (0.012 in) in size with a density of 0.22 g/cm³.^[15] To achieve this, nozzle atomization is used. Various ways of nozzle atomization can be used each having its own advantages and disadvantages. High speed rotating wheels operating at speeds of about 20,000 rpm are able to process up to 60,000 pounds (27 tonnes) of solution per hour.^[16] The use of [spray wheels](#) requires that the drying towers have a wide radius to avoid the atomized droplets collecting onto the drying chamber walls.

- Completed in 5–30 seconds (dependent on factors such as heat, size of particle, and diameter of chamber).
- Moisture content change: IN = 75-85% OUT = 3-3.5%
- Air temperature: IN = 270 °C (518 °F) OUT = 110 °C (230 °F)

One drawback with spray drying is that the particles it produces are too fine to be used effectively by the consumer; they must first be either steam-fused in towers similar to spray dryers or by belt agglomeration to produce particles of suitable size.

Yorum

Hazır bir kahveyi yüksek basınç altında püskürttüğünüzde buhar şekline gelecektir. Bu aerosol olarak kullandığınız kutulardan suyun fışkırması ile nasıl bir buhar olduğunu zaten görmekteyiz. Bunun sıcak ortamda toz şekline dönüşmesi ötesinde, bunun alkol içinde olması ile kahve aroması oluşturulabilmektedir.

Decaffeination

In commercial processes, the decaffeination of instant coffee almost always happens before the critical roasting process which will determine the coffee's flavour and aroma processes.

Byproducts

The main byproduct of the instant coffee production process is spent coffee powder. This powder can be used as biomass, for example to produce heat used in the manufacturing process.^[17] Roughly 2 times the mass in spent coffee powder is generated for each quantity of soluble coffee.^[18]

Composition

The caffeine content of instant coffee is generally less than that of brewed coffee. One study comparing various home-prepared samples came to the result that regular instant coffee (not decaffeinated) has a median caffeine content of 66 mg per cup (range 29–117 mg per cup), with a median cup size of 225 ml (range 170–285 ml) and a caffeine concentration of 328 µg/ml (range 102–559 µg/ml).^[19] In comparison, drip or filter coffee was estimated to have a median caffeine content of 112 mg, with a median concentration of 621 µg/ml for the same cup size.^[19]

Regarding antioxidants, the [polyphenol](#) content of a 180 ml cup of instant coffee has been estimated to be approximately 320 mg, compared to approximately 400 mg in a cup of brewed coffee of the same size.^[20]

Yorum

Toz şekline gelen ama kahvenin öğütülmesi değil, kahve suyunun kurutulması ile olan içecektir. Aynı durum çay içinde de hazırlanmaya başlamıştır.

Eriyebilir olması nedeniyle birçok içecek içine de kahve konulabilir.

Hazır kahvede kafeinin daha düşük olduğu da dikkate alınmalıdır.

Health hazards

Malabsorption

Instant coffee decreases intestinal iron absorption more than drip coffee. One study estimated that, when a cup of instant coffee was ingested with a meal composed of semipurified ingredients, intestinal absorption was reduced from 5.88% to 0.97%, compared to an absorption of 1.64% with drip coffee.^[21] It was also estimated that, when the strength of the instant coffee was doubled, intestinal iron absorption fell to 0.53%.^[21] Apparently, however, there is no decrease in iron absorption when instant coffee is consumed 1 hour before a meal, but the same degree of inhibition as with simultaneous ingestion occurs when instant coffee is taken 1 hour after a meal.^[21]

Carcinogenicity

Instant coffee has been associated with an increased risk of [bladder cancer](#) in women when compared to regular coffee, whereas for men both instant and regular coffee have been associated with an increased bladder cancer risk.^[22] However, current review research suggests that there is no [dose-response relationship](#) between coffee drinking and bladder cancer, and that previous studies may have been confounded by unidentified risks of bladder cancer.^[23]

Per an FDA survey, brewed instant coffee has [acrylamide](#) levels of 3-7 [ppb](#) which is less than brewed regular coffee, i.e. 6-13 [ppb](#).^[24] If comparing coffee as a solid, instant coffee crystals have acrylamide levels of 172-539 ng/g whereas unbrewed regular coffee grounds have 45-374 ng/g.^[25]

Yorum

Kahve, özellikle hazır kahve demir emilimini azaltmaktadır.

Mesane kanseri artımı belirtilmektedir.

Kahve Bitkisi

Kahvenin çeşitli türleri vardır. Başlıcaları;

1) Coffea arabica (Wikipedia)

Coffea arabica (/əˈræbɪkə/), also known as the **Arabian coffee**, "coffee shrub of [Arabia](#)", "mountain coffee", or "arabica coffee", is a species of [Coffea](#). It is believed to be the first species of coffee to be cultivated, and is the dominant cultivar, representing some 60% of global production.^[1] Coffee produced from the less acidic, more bitter, and more highly [caffeinated robusta](#) bean (*C. canephora*) makes up the preponderance of the balance.

Biology

Wild plants grow between 9 and 12 m (30 and 39 ft) tall, and have an open branching system; the [leaves](#) are opposite, simple elliptic-ovate to oblong, 6–12 cm (2.5–4.5 in) long and 4–8 cm (1.5–3 in) broad, glossy dark green. The [flowers](#) are white, 10–15 mm in diameter and grow in axillary clusters. The seeds are contained in a [drupe](#) (commonly called a "cherry") 10–15 mm in diameter, maturing bright red to purple and typically contains two [seeds](#) (the coffee beans).

Distribution and habitat

Endemic to the mountainous regions of [Yemen](#) and the southwestern highlands of [Ethiopia](#).^[2] *C. arabica* is now rare in Ethiopia, while many populations appear to be of mixed native and planted trees. In Ethiopia, where it is called *būna*, it is commonly used as an understory shrub. It has also been recovered from the [Boma Plateau](#) in [South Sudan](#). *C. arabica* is also found on Mount [Marsabit](#) in northern [Kenya](#), but it is unclear whether this is a truly native or naturalised occurrence.^[3] The species is widely naturalised in areas outside its native land, in many parts of [Africa](#), [Latin America](#), [Southeast Asia](#), [China](#), and assorted islands in the [Caribbean](#) and in the [Pacific](#).^[4]

The conservation of the genetic variation of *C. arabica* relies on conserving healthy populations of wild coffee in the Afromontane [rainforests](#) of Ethiopia. Genetic research has shown coffee [cultivation](#) is threatening the genetic integrity of wild [coffee](#) because it exposes wild [genotypes](#) to [cultivars](#).^[5] Nearly all of the coffee that has been cultivated over the past few centuries originated with just a handful of wild plants from Ethiopia, and today the coffee growing on plantations around the world contains less than 1% of the diversity contained in the wild in Ethiopia alone.^[6]

Yorum

Doğal kahvenin boyutu bazı diğer Akdeniz havzası ürünlerinde de gözlenmektedir. Zeytin doğal olarak bulunmakta, ancak verimlilik açısından daha düşük olduğu için, aşılması sık tanımlanmaktadır. Kamusal kuruluşlar ise, genetik yapının bozulmaması için, doğadaki zeytinlerin korunması şeklinde yaklaşmaktadırlar. Doğadaki zeytinler yeni bulaşan zeytin kurduna daha dayanıklıdır.

Badem de yine özel hurmalar da bu bölgede giderek belirli alanlara çekilmişlerdir. Datça hurması da yine yüksek su ve nem istediği için, belirli alanda kalmıştır. Orijin korunması önemlidir.

Arabica kahvesinin yüksekte olması ona özellik katması yanında, ürün olarak yetiştirilmesini de zorlaştırmaktadır.

Cultivation and use

Arabica coffee's first domestication in Ethiopia is obscure, but cultivation in Yemen is well documented by the 12th century.^[7]

Coffea arabica accounts for 60% of the world's coffee production.^[1]

C. arabica takes about seven years to mature fully, and does best with 1.0–1.5 meters (about 40–59 inches) of rain, evenly distributed throughout the year. It is usually cultivated between 1,300 and 1,500 m altitude, but plantations grow it as low as sea level and as high as 2,800 m.^[8]

The plant can tolerate low temperatures, but not frost, and does best with an average temperature between 15 and 24 °C (59 and 75 °F).^[9] Commercial [cultivars](#) mostly only grow to about 5 m, and are frequently trimmed as low as 2 m to facilitate harvesting. Unlike [Coffea canephora](#), *C. arabica* prefers to be grown in light shade.^[1]

Two to four years after planting, *C. arabica* produces small, white, highly fragrant flowers. The sweet fragrance resembles the sweet smell of [jasmine](#) flowers. Flowers opening on sunny days result in the greatest numbers of berries. This can be a curse, however, as coffee plants tend to produce too many berries; this can lead to an inferior harvest and even damage yield in the following years, as the plant favours the ripening of berries to the detriment of its own health.

On well-kept plantations, overflowering is prevented by pruning the tree. The flowers only last a few days, leaving behind only the thick, dark-green leaves. The berries then begin to appear. These are as dark green as the foliage, until they begin to ripen, at first to yellow and then light red and finally darkening to a glossy, deep red. At this point, they are called "cherry" and are ready for picking.

The berries are oblong and about 1 cm long. Inferior coffee results from picking them too early or too late, so many are picked by hand to be able to better select them, as they do not all ripen at the same time. They are sometimes shaken off the tree onto mats, which means ripe and unripe berries are collected together.

The trees are difficult to cultivate and each tree can produce from 0.5 to 5.0 kg of dried beans, depending on the tree's individual character and the climate that season. The real prize of this [cash crop](#) are the beans inside. Each berry holds two [locules](#)

containing the beans. The coffee beans are actually two seeds within the fruit; sometimes, a third seed or one seed, a [peaberry](#), grows in the fruit at tips of the branches. These seeds are covered in two membranes; the outer one is called the “parchment coat” and the inner one is called the “silver skin”.

On [Java Island](#), trees are planted at all times of the year and are harvested year round. In parts of [Brazil](#), however, the trees have a season and are harvested only in winter. The plants are vulnerable to damage in poor growing conditions (cold, [low pH soil](#)) and are also more vulnerable to pests than the [C. robusta](#) plant.^[10]

[Arabica coffee production in Indonesia](#) began in 1699. [Indonesian](#) coffees, such as [Sumatran](#) and Java, are known for heavy body and low acidity. This makes them ideal for blending with the higher acidity coffees from [Central America](#) and [East Africa](#).

In [Hawaii](#), coffee was formerly more widely grown than at present, and it persists after cultivation in many areas. In some valleys, it is a highly invasive weed.^[11] In the [Udawattakele](#) and Gannoruwa Forest Reserves near Kandy, Sri Lanka, coffee shrubs are also a problematic invasive species.^[12]

It is expected that a medium-term depletion of indigenous populations of *C. arabica* may occur, due to projected [global warming](#), based on [IPCC](#) modelling.^[13]

Climate change—rising temperatures, longer droughts, excessive rainfall—appears to threaten the sustainability of arabica coffee production.^[14]

Gourmet coffees are almost exclusively high-quality mild varieties of arabica coffee, and among the best known arabica coffee beans in the world are those from [Jamaican Blue Mountain](#), [Colombian Supremo](#), [Tarrazú](#), [Costa Rica](#), [Guatemalan Antigua](#), and [Ethiopian Sidamo](#).^{[15][16][17]} [Espresso](#) typically is made from a blend of arabica and robusta beans.

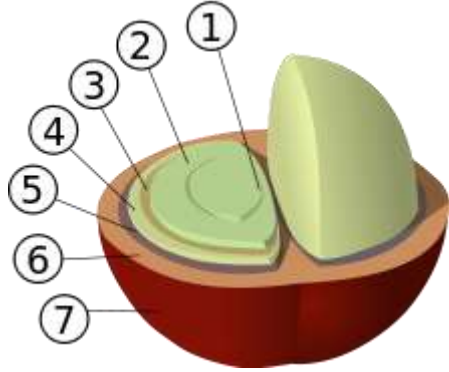
History

The first written record of coffee made from [roasted](#) coffee beans comes from [Arab](#) scholars, who wrote that it was useful in prolonging their working hours. The Arab innovation in Yemen of making a brew from roasted beans, it later spread first among the [Turks](#), and later on found its way around the world. Other scholars believe that the coffee plant was introduced into Yemen from Abyssinia, based on a Yemeni tradition that slips of both coffee and [qat](#) were planted at ‘Udein’ (‘the two twigs’) in Yemen in pre-Islamic times.^[18]

Taxonomy

Coffea arabica was first described by [Antoine de Jussieu](#), who named it *Jasminum arabicum* after studying a specimen from the [Botanic Gardens of Amsterdam](#). [Linnaeus](#) placed it in its own genus [Coffea](#) in 1737.^[19]

Strains



Structure of coffee berry and beans:

- 1: Center cut
- 2: Bean ([endosperm](#))
- 3: Silver skin (testa, [epidermis](#))
- 4: Parchment coat (hull, [endocarp](#))
- 5: [Pectin](#) layer
- 6: Pulp ([mesocarp](#))
- 7: Outer skin ([pericarp](#), [exocarp](#))

One [strain](#) of *Coffea arabica* naturally contains very little caffeine. While beans of normal *C. arabica* plants contain 12 mg of caffeine per gram of dry mass, these mutants contain only 0.76 mg of caffeine per gram, but with all the taste of normal coffee.^[20]

Yorum

Kahvenin çekirdeğinin toplanması, kurutulması, kavrulması ve toz haline getirilerek kullanılması değildir. Kahvenin yapısına göre değişmektedir. Aynı şey buğday için de geçerlidir. Buğday da kepek, nişasta ve rüşeym/embriyo farklıdır ve ayrı özellikleri vardır.

Buğday tam ise %12 protein varken, bu nişasta olması ile %4' kadar inmekte, rüşeym de ise %20'lere varan oranlardadır. Bu durum kahveler içinde söz konusudur. Bir tohumda iki çekirdek olup, bunların yapısı da farklıdır. Dış kısmından sıyırılması sık yapılan işlemler arasındadır.

Arabica tat faktörü nedeniyle hazırlanması ile işleminde özen çok önemlidir.

2) Coffea canephora

Coffea canephora (syn. *Coffea robusta*), commonly known as [robusta coffee](#), is a species of [coffee](#) that has its origins in central and western sub-Saharan [Africa](#). It is a [species](#) of [flowering plant](#) in the [Rubiaceae family](#). Though widely known as *Coffea robusta*, the plant is scientifically identified as *Coffea canephora*, which has two main varieties, [robusta](#) and [nganda](#).^[1]

Description

The plant has a shallow root system and grows as a robust tree or shrub to about 10 metres. It flowers irregularly, taking about 10–11 months for cherries to ripen, producing oval-shaped beans. The robusta plant has a greater crop yield than that of *C. arabica*, and contains more [caffeine](#) – 2.7% compared to arabica's 1.5%.^[2] As it is less susceptible to pests and disease,^[3] robusta needs much less herbicide and pesticide than arabica.

Native distribution

Originating in upland forests in Ethiopia, *C. canephora* grows indigenously in Western and Central [Africa](#) from [Liberia](#) to [Tanzania](#) and south to [Angola](#). It was not recognized as a species of *Coffea* until 1897,^[4] over a hundred years after *Coffea arabica*.^{[5][6]} It is also reportedly naturalized in [Borneo](#), [French Polynesia](#), [Costa Rica](#), [Nicaragua](#), [Jamaica](#) and the [Lesser Antilles](#).^[7]

Cultivation and use

Approximately 40% of the coffee produced in the world is robusta.^[8] It is mostly grown in [Vietnam](#), where French colonists introduced it in the late 19th century, though it is also grown in [Africa](#) and [Brazil](#), where it is often called *conilon*.^{[9][10][self-published source]} In recent years, Vietnam, which produces mostly robusta, has surpassed Brazil, [India](#), and [Indonesia](#) to become the world's single largest exporter of robusta coffee. Brazil is still the biggest producer of coffee in the world, producing one-third of the world's coffee, though 80% of that is *C. arabica*.^[8]

Robusta is easier to care for and has a greater crop yield than *C. arabica*, so is cheaper to produce.^[11] Roasted robusta beans produce a strong, full-bodied coffee with a distinctive earthy flavour, but usually with more bitterness than arabica due to its [pyrazine](#) content.^{[12][13]} Since arabica beans are believed to have smoother taste with less acidity and a richer flavour, they are often considered superior, while the harsher robusta beans are mostly used as a filler in lower-grade coffee blends.^{[14][15]} However, the powerful flavour can be desirable in a blend to give it perceived "strength" and "finish", noticeably in Italian coffee culture. Good-quality robusta beans are used in traditional Italian [espresso](#) blends, at about 10–15%, to provide a full-bodied taste and a better foam head (known as [crema](#)). It is besides used as a stimulant, diuretic, antioxidant, antipyretic and relieves spasmodic asthma.^{[16][17]}

Robusta coffee

Robusta coffee is [coffee](#) made from the *Coffea canephora* plant, a sturdy species of [coffee bean](#) with low acidity and high bitterness. *C. canephora* beans, widely known by the synonym ***Coffea robusta***, are used primarily in [instant coffee](#), [espresso](#), and as a filler in ground coffee blends.

Robusta has its origins in central and western sub-Saharan [Africa](#).^[1] It is easy to care for, has a greater crop yield, has almost double the amount of caffeine and more antioxidants,^[2] and is less susceptible to disease than [arabica coffee](#).^[3] It represents approximately 40% of global coffee production, with arabica constituting the balance.^[4]

Roasted robusta beans produce a strong, full-bodied coffee with a distinctive, earthy flavour, but usually with more bitterness than arabica due to their high [pyrazine](#) content.

Cultivation and use

Some 37% to 40% of the coffee produced in the world is robusta.^{[3][5]} It is mostly grown in [Vietnam](#), where French colonists introduced it in the late 19th century, though it is also grown in [India](#), [Africa](#) and [Brazil](#), where it is often called *conilon*.^{[6][7][self-published source]} In recent years, Vietnam, which produces mostly robusta, has become the world's largest exporter of robusta coffee, accounting for over 40% of the total production.^[4] It surpasses Brazil (25% of the world's production), [Indonesia](#) (15%), [India](#) (6%), and [Uganda](#) (4.5%).^[4] Brazil is still the biggest coffee producer in the world, producing one-third of the world's coffee, though 70% of that is *C. arabica*.^[4]

Robusta is easier to care for and has a greater crop yield than *C. arabica*, so is cheaper to produce.^[8] Roasted robusta beans produce a strong, full-bodied coffee with a distinctive, earthy flavour, but usually with more bitterness than arabica due to their pyrazine content.^{[9][10]} Since arabica beans are believed to have a smoother taste with more acidity and a richer flavour, they are often considered superior, while the culture and processing of robusta has for a long time been neglected and focused on unwashed beans, resulting in a harsher taste.^{[11][12][13]} However, the powerful flavour can be desirable in a blend to give it perceived "strength" and "finish", noticeably in Italian coffee culture, and carefully processed, washed robustas can be superior in quality and provide a milder taste than some lower quality arabicas.^[13] Good-quality robusta beans are used in traditional Italian [espresso](#) blends, at about 10-15%, to provide a full-bodied taste and a better foam head (known as [crema](#)). Robusta is also used as a stimulant, diuretic, antioxidant, and antipyretic, and relieves spasmodic asthma.^{[14][15]}

Plant

Robusta is a [species](#) of [flowering plant](#) in the [family Rubiaceae](#). Though widely known by the [synonym](#) *Coffea robusta*, the plant is currently scientifically identified as *Coffea canephora*, which has two main varieties, *C. c. robusta* and *C. c. nganda*.^[1] The plant has a shallow root system and grows as a robust tree or shrub to about 10 m tall. It flowers irregularly, taking about 10–11 months for cherries to ripen, producing oval-shaped beans. The robusta plant has a greater crop yield than that of arabica, contains more [caffeine](#) (2.7% compared to arabica's 1.5%),^[16] and contains less sugar (3–7% compared to arabica's 6–9%).^[17] As it is less susceptible to pests and disease,^[18] robusta needs much less herbicide and pesticide than arabica.

Originating in upland forests in Ethiopia, robusta grows indigenously in Western and Central [Africa](#) from [Liberia](#) to [Tanzania](#) and south to [Angola](#). It was not recognized as a species of *Coffea* until 1897,^[19] over 100 years after *Coffea arabica*.^{[20][21]} It is also reportedly naturalized in [Borneo](#), [French Polynesia](#), [Costa Rica](#), [Nicaragua](#), [Jamaica](#), and the [Lesser Antilles](#).^[22] In 1927 a hybrid between robusta and arabica was found in [Timor](#). This strain was subsequently used to breed [rust-resistant](#) plants.^[3]

Yorum

Bazı alerjik hastaların yüksek doz kafein alması, yine özel Robusta kahvelerini tercih etmesi ile oluşmaktadır. Sınavlarda da bu türdeki kahve, yüksek kafein nedeniyle istenebilmektedir.

3) Coffea liberica

Coffea liberica (or **Liberian coffee**) is a [species](#) of [flowering plant](#) in the [Rubiaceae family](#). It is a [coffee](#) that is native to western and central [Africa](#) from [Liberia](#) to [Uganda](#) and [Angola](#). It is also naturalized in the [Seychelles](#), the [Andaman & Nicobar Islands](#), [French Polynesia](#), [Central America](#), the [West Indies](#), [Venezuela](#), [Colombia](#) and [Brazil](#).^[2]

Contents

Cultivation and use

The *Coffea liberica* tree grows up to 20 metres in height, producing larger fruits than those found on *Coffea arabica* trees. This coffee was brought to [Indonesia](#) to replace the arabica trees killed by the [coffee rust](#) disease at the end of the 19th century. It is still found in parts of Central and East [Java](#) today.

Liberica is a small crop in the [Philippines](#). The town of Lipa (now [Lipa City](#)) in [Batangas](#) province became the country's biggest producer of arabica in the 1880s, but the industry collapsed when the [coffee rust](#) disease arrived in the 1890s, killing almost all coffee arabica plants in the area and threatening the variety with extinction. Today, the Philippine provinces of Batangas and neighboring [Cavite](#) are producers of a [variety](#) of liberica known as '[barako](#)'.

Taxonomy

Coffea dewevrei, *Coffea dybowskii* and *Coffea excelsa* were formerly considered as separate species but were reclassified in 2006 as synonyms for *Coffea liberica* var. *dewevrei*.^[1]

Yorum

Arabica 9-12 metre yükseklikte, Robusta daha yüksek boyutlu olup, Liberya kahvesi ise 20 metre ile en heybetlisidir. Tohumları da daha büyük olup, tercih Arabica olmaktadır.

Kahve İçimlerine göre Farklılıklar

[10 differences Between Robusta & Arabica Coffee](#). SEPTEMBER 19, 2014

<https://theroasterspack.com/blogs/news/15409365-10-differences-between-robusta-arabica-coffee>.

You may have noticed that some coffee bag labels brag about the fact that their coffee beans are 100% Arabica. Although it does sound like something magicians say, it isn't gibberish – it refers to the type of coffee species in which the beans are from.

There are over 100 coffee species, however the two main ones that are widely produced and sold are: Coffea Arabica and Coffea Canephora (also known as Coffea Robusta).

Here's a list featuring **10 differences** between the two coffee species:

1. The most commonly known: **Taste**. Often Robusta has its taste described as **burnt tires or rubbery**, which... sounds disgusting (can you imagine one of our taste swatches on the front page being a burnt tire?). Why the bad taste?
2. One reason that the taste isn't as good for Robusta is that it **has more caffeine compared to Arabica**. Which may sound like a positive thing but **caffeine** carries a bitter taste which makes it an unpleasant drink. In fact the Robusta bean has 2.7% caffeine content, almost double the 1.5% of Arabica.
3. **Lipid & Sugar content**: As mentioned [here](#), Arabica contains almost 60% more lipids and almost twice the concentration of sugar than Robusta. This factor also probably has a big impact on why we prefer the taste of Arabica.
4. From a **price** perspective, green beans of Robusta is about half the price of Arabica green beans on the commodity market. ([Robusta](#) vs. [Arabica](#))
5. **Robusta is easier to tend to on the farm**, has a **higher yield** and is **less sensitive to insects** - the extra caffeine is a chemical defense for the coffee seed as the quantity in the Robusta is toxic to bugs.
All of these factors help bring up the supply and lower the input costs for farmers to produce. With this more attractive price point, a lot of roasters back in the day would add Robusta to their blend in an attempt to reduce their costs and increase their profits. When coffee was initially sold in the 1900s the quality of coffee slowly and slowly deteriorated in an effort for companies to squeeze the most profit.
6. **Where you'll find it**: Nowadays, it's not often you'll find Robusta in a coffee blend. If you're drinking instant coffee? Well, that's probably all Robusta... but you probably don't care very much about taste. In your espresso blend? That's a mixed bag. Literally. Oddly enough, Robusta is still widely used as part of espresso blends – specifically Italian style blends. It is said to help improve the *Crema*. However, generally at a detriment to the taste, which in our opinion the priorities may be out of wack.
One thing to note is despite the association with Arabica of being higher quality, and Robusta as being lower quality, it's not always the case. Top notch specialty Robusta coffee will usually taste as good as or better than low end Arabica. However, high end Robusta isn't widely used or available. Rather, Robusta is usually used as a filler or cost reducer.
7. **The Shape**: Robusta beans are much more circular, whereas Arabica are more oval.
8. **Plant Height**: Arabica usually grows between 2.5 – 4.5 meters compared to the 4.5 – 6 meter height of Robusta.
9. **Chlorogenic acid (CGA) content**: [This picture](#) unfortunately, isn't true – however something that is actually a part of coffee is CGA. It's a significant antioxidant and an insect deterrent. Robusta is 7-10% CGA and Arabica has 5.5-8% CGA.
10. **Cultivation**: About 75% of the world's coffee production is Arabica, about 25% being Robusta. Brazil is the most significant Arabica producer and Vietnam produces the most Robusta.

Yorum

Arada kahve türlerinde farklılıklardan söz ediliyor. 1) Lastik yanığı kavramı, içindeki kafein miktarı ile alakalı olup, kavurma sırasında kafeinin yakılması ile yağın yanması ile tat değişmektedir. 2) Kafein yüksek ile daha düşük olması yanında, klasik kahve ve gold/altın kahve arasındaki yumuşak doyum farkı gözlenmektedir. 3) Yağ oranı Arabica 'da yüksek olması yanında pişirirken, fazla pişirme ile bu yağ yakılabilir ve tat bozulabilir. 4) Fiyat farkı vardır. Arabica daha yüksekte yetişirken, Robusta daha alt kesimde olup, bulunması daha kolaydır. 5) Robusta' nın yetiştirilmesi daha kolaydır. 6) Bazı kahveler fiyat nedeniyle Robusta olmaktadır. 7) Yuvarlak (Robusta) ve oval (Arabica) olarak şekli ile ayrılabilir. 8) Robusta daha yüksek ağaçtır. 9) Robusta anti-oksidan yüksek olduğu böceklerle karşı da dayanıklıdır. 10) Brezilya Arabica, Vietnam Robusta üretim yeridir.

Tercih Arabica olduğu belirgindir.

Ülkelere göre Kahve İçimi

Her Ülkenin, kendi kültürüne göre kahve içimine bir anlam kattığı görülmektedir.

1) Turkish coffee

Preparation

Turkish coffee is made by boiling very finely ground coffee beans with water and usually sugar, then serving the result into cups, where the grounds are left to settle. Sugar, if any, is added to the initial mixture, before boiling. The boiling is done carefully, so that as soon as the mixture begin to froth, and before it boils over, about one-third of the coffee is distributed to individual cups; the remaining amount is returned to the fire to froth a second time, then distributed to the cups.^[9]

The desirable [froth](#) on the surface is called *köpük* (Turkish, literally 'foam') or *καϊμάκι* (Greek).

Ordering

When ordering a Turkish coffee, the amount of sugar is specified, from no sugar (Turkish *sade* 'plain', Greek *σκέτος* 'plain'); with little sugar (*az şekerli* 'lightly sugared'; *με ολίγη*^[4] 'with little'); with moderate sugar (*orta şekerli* 'medium sugared'; *μέτριος* 'moderate'); or heavily sugared (*şekerli* 'sugared' or *tatlı* 'sweet'; *γλυκός* 'sweet', *βαρύ γλυκός* 'heavy sweet').^{[5][6]}

Names and variants

Turkish weddings

As well as being an everyday beverage, Turkish coffee is also a part of the traditional Turkish wedding custom. As a prologue to marriage, the bridegroom's parents (in the lack of his father, his mother and an elderly member of his family) must visit the young girl's family to ask the hand of the bride-to-be and the blessings of her parents upon the upcoming marriage. During this meeting, the bride-to-be must prepare and serve Turkish coffee to the guests. For the groom's coffee, the bride-to-be sometimes uses salt instead of sugar to gauge his character. If the bridegroom drinks his coffee without any sign of displeasure, the bride-to-be assumes that the groom is good-tempered and patient. As the groom already comes as the demanding party to the girl's house, in fact it is the boy who is passing an exam and etiquette requires him to receive with all smiles this particular present from the girl, although in some parts of the country this may be considered as a lack of desire on the part of the girl for marriage with that candidate.^[14]

Fortune-telling

Superstition says the grounds left after drinking Turkish coffee can be used for fortune-telling.^[15] The cup is commonly turned over into the [saucer](#) to cool, and it is believed by some that the patterns of the coffee grounds can be used for a method of [fortune telling](#) known as [tasseography](#) (Turkish: *kahve falı*, Greek: *καφεμαντεία*, *kafemanteia*, Arabic: *قراءة الفجان*, *qira'at al-fenjaan*, German: *Kaffesatzlesen*, Serbian: *гледанье у шолџу* / *gledanje u šolju*), or tasseomancy.

Yorum

Söz İsteme: Kahve bir kültürel boyut olarak söz istemede belirtilmektedir. Burada vurgulanan sosyal simgeler vardır; a) Erkek kadının yaptığı hataları veya fark etmeden oluşanlara sesini yükseltmemelidir, b) her kadının kendi bir usulü ve adabı vardır, erkek buna saygı duymalıdır, c) karşı çıkması olmaz, beğenmeli ve zevk ile içmelidir. Evlilikler fedakârlık boyutu ile, kabul edilmesini de vurgulamaktadır. Sevgi karşılıklı arzu ve talep değil, hoşgörü ve sevgi boyutu ile gelişim olmalıdır.

Fal okuma: Yukarıda da belirtildiği gibi fal veya geleceğin bakılması, öğrenilmesi kabul edilemez bir boyuttur. Kuran "5/90 Ey iman edenler! Uyuşturucu, kumar, tapılmak için dikilen taşlar, fal okları şeytan işi birer pisliktir; bunlardan uzak durun ki kurtuluşa eresiniz" ve "5/3: Şunlar size **haram** kılınmıştır, ... ve bir de fal oklarıyla kısmet paylaşmanız. Bütün bunlar birer sapıştır." denilmektedir. Bu ayet açık ve nettir. Bu açıdan kahve falı bir geleceği bilme eylemi değil, bir sosyal içi dökme, rahatlamadır. Kısaca kahve falı psikoanaliz yöntemidir.

Fal okumayı, falcılar değil, ailede olgun ve yaşlı olması yanında fal okutan kişiyi tanıyan ve ona öğüt verecek kişi olmalıdır. Sokaklarda fal bakmak için dolaşanlar ise ayrı bir boyuttur. Bunların okumasında daha çok başka yöntemler kullanırlar, kahve falı daha özel ve özgün kişilerce bakılabilir.

2) Bosnia and Herzegovina

In [Bosnia and Herzegovina](#), Turkish coffee is also called "Bosnian coffee" (Bosnian: *bosanska kahva*), which is made slightly differently from its Turkish counterpart. A deviation from the Turkish preparation is that when the water reaches its boiling point, a small amount is saved aside for later, usually in a [coffee cup](#). Then, the coffee is added to the pot (*džezva*), and the remaining water in the cup is added to the pot. Everything is put back on the heat source to reach its [boiling point](#) again, which only takes a couple of seconds since the coffee is already very hot.^[7] Coffee drinking in Bosnia is a traditional daily custom and plays an important role during social gatherings.

Yorum

Burada da belirtildiği gibi kahve içme, bir sosyal birlikteliktir. Konuşulan konular sosyal, felsefe veya belirli bir düşünce ürünü olmalıdır. Geyik yapmak için toplantılarda çay içilir.

3) Czech Republic and Slovakia

A beverage called "*turecká káva*" or "*turek*" is also very popular in the [Czech Republic](#) and [Slovakia](#), even if more sophisticated forms of coffee preparation (such as [espresso](#)) have become widespread in the last few decades, decreasing the popularity of *turek*. Cafés usually do not serve *turek* any more, in contrast to pubs and kiosks, but *turek* is still often served in households. The Czech and Slovak form of Turkish coffee is different from Turkish coffee in Turkey, the Arab world or Balkan countries, since *cezve* is not used. It is in fact the simplest possible method to make coffee: ground coffee is poured with boiling or almost boiling water. The weight of coffee and the volume of water depend only on the taste of the consumer. In recent years, genuine Turkish coffee made in a *cezve* (*džezva* in Czech) has also appeared, but Turkish coffee is still understood, in most cases, as described above.^{[8][9]}

Yorum

Kahve aynı olsa bile, Türk kahvesi olarak değil, bölgesel özelliklerle kahve içilir. Her bireyin, her ailenin, her kahvehanenin ve şehrin kahvesi ayrıdır. Karadeniz’de içilen kahve farklıdır. Güney’de içilen kahve dibek kahvesi ve süt tozu ile dövüldüğü için, farklı sunum ile melengiç kahvesidir.

4) Greece

In Greece, Turkish coffee was formerly referred to simply as τούρκικος 'Turkish'. But political tensions with Turkey in the 1960s ([Istanbul pogrom](#)) led to the [political euphemism](#) ελληνικός καφές 'Greek coffee',^[10] which became even more popular after the [Turkish invasion of Cyprus](#) in 1974: "... [Greek–Turkish relations](#) at all levels became strained, τούρκικος καφές [Turkish coffee] became ελληνικός καφές [Greek coffee] by substitution of one Greek word for another while leaving the Arabic loan-word, for which there is no Greek equivalent, unchanged."^{[11][12]} There were even advertising campaigns promoting the name "Greek coffee" in the 1990's,^[12] which acknowledged the usage of "Turkish": "Thousands of Greeks follow the habit of calling their beloved coffee 'Turkish'. "^[13]

Yorum

Kahve yerel özellikler ile olması yanında, bir bağımsızlık simgesi de görüldüğünden, adı mutlaka kendi bölgesine göre oluşması istenir. Siz hiç Yunan kahvesi, Kıbrıs kahvesi içtiniz mi denir ve kahve sunulur. Ufak oynamaları mutlaka vardır. Kahve güzel olmuş demeyin, özelliklerini tanımlayınız.

Europe

Coffee was first introduced to Europe on the island of [Malta](#) in the 16th century, according to the TV documentary [Madwarna](#). It was introduced there through slavery. Turkish Muslim slaves had been imprisoned by the [Knights of St John](#) in 1565—the year of the [Great Siege of Malta](#), and they used to make their traditional beverage. Domenico Magri mentioned in his work [Virtu del Kafé](#), "Turks, most skilful makers of this concoction." Also the German traveller Gustav Sommerfeldt in 1663 wrote "the ability and industriousness with which the Turkish prisoners earn some money, especially by preparing coffee, a powder resembling snuff tobacco, with water and sugar." Coffee was a popular beverage in Maltese high society—many coffee shops opened.^[24] Coffee was also noted in [Aleppo](#) by the German physician botanist [Leonhard Rauwolf](#), the first European to mention it, as *chaube*, in 1573; Rauwolf was closely followed by descriptions from other European travellers.^[25] The vibrant trade between the [Republic of Venice](#) and the Muslims in North Africa, Egypt, and *the East* brought a large variety of African goods, including coffee, to this leading European port. Venetian merchants introduced coffee-drinking to the wealthy in [Venice](#), charging them heavily for the beverage. In this way, coffee was introduced to the mainland of Europe. In 1591 Venetian botanist-physician [Prospero Alpini](#) became the first to publish a description of the coffee plant in Europe. The first European [coffee house](#) apart from those in the Ottoman Empire and in Malta was opened in Venice in 1645.^[2]

Yorum

Kahvenin yayılması, bir özel ruhsat olmaması yanında, farklı içimi yapabilmek, bireylerin bu kahve üzerinde kendi katkılarını yapabilme özelliğinin olmasıdır.

Austria

The first coffeehouse in Austria opened in [Vienna](#) in 1683 after the [Battle of Vienna](#), by using supplies from the spoils obtained after defeating the [Turks](#). The officer who received the coffee beans, [Jerzy Franciszek Kulczycki](#), a Polish military officer of Ukrainian origin, opened the coffee house and helped popularize the custom of adding sugar and milk to the coffee. *Melange* is the typical Viennese coffee, which comes mixed with hot foamed milk and a glass of water.

Yorum

Viyana kuşatması ile 40 bin çuval kahve kaldığı belirtilmektedir. Bu kahvelerin geri planda, arka cephede olduğu, nehri tutacak olan Kırım Beyinin "*kendilerinin rolü net ortaya çıksın*" gibi bir yaklaşım ile köprüden geçen Polonyalı ekibe engel olmaması nedeniyle çuvaların onların eline geçtiği ifade edilmektedir. İtalyanların ise bunu acı bularak, süt ve şeker ile tatlandırdıkları da vurgulanmaktadır, ancak bu sözler bir masal olarak intikal etmektedir.

Bu açıdan Viyana kahvesinin şekerli ve sütlü olması da bir sonuçtur.

England

According to [Leonhard Rauwolf](#)'s 1583 account, coffee became available in England no later than the 16th century, largely through the efforts of the [British East India Company](#) and the [Dutch East India Company](#). The first [coffeehouse](#) in England was opened in St. Michael's Alley in [Cornhill, London](#). The proprietor was [Pasqua Rosée](#), the servant of Daniel Edwards, a trader in Turkish goods. Edwards imported the coffee and assisted Rosée in setting up the establishment. Oxford's [Queen's Lane Coffee House](#), established in 1654, is still in existence today. By 1675, there were more than 3,000 coffeehouses throughout England, but there were many disruptions in the progressive movement of coffeehouses between the 1660s and 1670s.^[26] During the enlightenment, these early English coffee houses became gathering places used for deep religious and political discussions among the populace. This practice became so common, and potentially subversive, that [Charles II](#) made an attempt to crush coffee houses in 1675.^{[27][28][29][30]}

The banning of women from coffeehouses was not universal, for example, women frequented them in Germany, but it appears to have been commonplace elsewhere in Europe, including in England.^[31]

Many in this period believed coffee to have medicinal properties. A 1661 [tract](#) entitled "A character of coffee and coffee-houses", written by one "M.P.", lists some of these perceived benefits:

"Tis extolled for drying up the Crudities of the Stomack, and for expelling Fumes out of the Head. Excellent Berry! which can cleanse the English-man's Stomak of Flegm, and expel Giddinesse out of his Head.

This new commodity proved controversial among some subjects, however. For instance, the anonymous 1674 "Women's Petition Against Coffee" declared:

the Excessive Use of that Newfangled, Abominable, Heathenish Liquor called *COFFEE* ...has...*Eunucht* our Husbands, and Crippled our more kind *Gallants*, that they are become as *Impotent*, as Age.^[32]

Coffee (Wikipedia)

[John Evelyn](#) recorded tasting the drink at [Oxford](#) in [England](#) in a diary entry of May 1637 to where it had been brought by an [Ottoman](#) student of [Balliol College](#) from Crete named Nathaniel Conopios of Crete.^{[22][23]}

Yorum

Kahvenin ilk kahvehanenin açıldığı yer, Londra'nın yenilikleri tanımlayan ve aynı zamanda aristokrasinin etkin olduğu bölge St. Michael'dır. Kısaca ilk planda avam bölgesi değil, lortlar bölgesinde açılmıştır.

France

[Antoine Galland](#) (1646–1715) in his aforementioned translation described the Muslim association with coffee, [tea](#) and [chocolate](#): "We are indebted to these great [Arab] physicians for introducing coffee to the modern world through their writings, as well as [sugar](#), tea, and chocolate." Galland reported that he was informed by Mr. de la Croix, the interpreter of [King Louis XIV](#) of France, that coffee was brought to Paris by a certain [Mr. Thevenot](#), who had travelled through the East. On his return to that city in 1657, Thevenot gave some of the beans to his friends, one of whom was de la Croix.

In 1669, [Soleiman Agha](#), Ambassador from Sultan [Mehmed IV](#), arrived in Paris with his entourage bringing with him a large quantity of coffee beans. Not only did they provide their French and European guests with coffee to drink, but they also donated some beans to the royal court. Between July 1669 and May 1670, the Ambassador managed to firmly establish the custom of drinking coffee among Parisians.

Coffee (Wikipedia)

The Frenchman [Gabriel de Clieu](#) took a coffee plant to the French territory of [Martinique](#) in the Caribbean^[when?], from which much of the world's cultivated arabica coffee is descended. Coffee thrived in the climate and was conveyed across the Americas.^[32] Coffee was cultivated in [Saint-Dominique](#) (now [Haiti](#)) from 1734, and by 1788 it supplied half the world's coffee.^[33] The conditions that the slaves worked in on coffee plantations were a factor in the soon to follow [Haitian Revolution](#). The coffee industry never fully recovered there.^[34] It made a brief come-back in 1949 when Haiti was the world's 3rd largest coffee exporter, but fell quickly into rapid decline.

Yorum

Kahve Osmanlı simgesi olarak kullanıldığı için, etkin olduğu yörelerde kahve taşındığı ve bir bakıma içildiği görülmektedir.

Fransa Avrupa'da etkin olması için, Osmanlı özel izin verdiği, bir nevi sözleşmeler ile menfaat sağlandığı Ülkedir. Bu açıdan kahvenin yeri Fransa'da farklıdır.

Germany

In Germany, coffeehouses were first established in North Sea ports, including [Bremen](#) (1673) and [Hamburg](#) (1677). Initially, this new beverage was written in the English form *coffee*, but during the 1700s the Germans gradually adopted the French word *café*, then slowly changed to the word *Kaffee*, where it stands now. In the 18th century the popularity of coffee gradually spread around the German lands, and was taken up by the ruling classes. Coffee was served at the court of the [Great Elector](#), Frederick William of Brandenburg, as early as 1675, but the first public coffee house in his capital, [Berlin](#), opened only in 1721.

Composer [Johann Sebastian Bach](#), who was cantor of St. Thomas Church, [Leipzig](#), in 1723–50, conducted a musical ensemble at [Café Zimmermann](#) in that Saxon city. Sometime in 1732–35 he composed the secular "Coffee Cantata" *Schweigt stille, plaudert nicht* ([BWV 211](#)), in which a young woman, Lieschen, pleads with her disapproving father to accept her devotion to drinking coffee, then a newfangled fashion.

Coffee (Wikipedia)

A beverage as black as ink, useful against numerous [illnesses](#), particularly those of the stomach. Its consumers take it in the morning, quite frankly, in a porcelain cup that is passed around and from which each one drinks a cupful. It is composed of water and the fruit from a bush called bunnu. — *Léonard Rauwolf, Reise in die Morgenländer (in German)*

Yorum

Kahve denizciler ile gelen bir boyut olmuş ve etkileşim İngiliz, sonra Fransız boyutuna gelmiştir. Alman kültürü nedeniyle Alman yapısında sosyal boyut kazandırmışlardır. Alman kelimeleri genel değil, kendi yapısına göre yapılandırıldığı gibi, sosyal olarak farklı bir boyut kazanmalıdır, ki Alman olabilsin. Bu açıdan Alman kahvehaneleri daha farklı sosyal boyutları olmuş ve Bach gibi kilise kahvehanelerde eser sunduğu da eklenmektedir.

Italy

Coffee (Wikipedia)

From the [Middle East](#), coffee spread to Italy. The thriving trade between [Venice](#) and North Africa, [Egypt](#), and the Middle East brought many goods, including coffee, to the Venetian port. From Venice, it was introduced to the rest of Europe. Coffee became more widely accepted after it was deemed a Christian beverage by [Pope Clement VIII](#) in 1600, despite appeals to ban the "Muslim drink." The first European [coffee house](#) opened in Rome in 1645.^[21]

Yorum

Kahve Venedikliler ile ortak bilinen bir içecek olması yanında, Müslüman içeceği denilerek kısıtlandığı gözlenmiştir. İlk tanımlanmasına karşın, başka ülkelerin öne çıkmasının gerekçesi olabileceği düşünülmektedir.

Netherlands

The race among Europeans to obtain live coffee trees or beans was eventually won by the [Dutch](#) in 1616. [Pieter van den Broecke](#), a Dutch merchant, obtained some of the closely guarded coffee bushes from Mocha, Yemen, in 1616. He took them back to Amsterdam and found a home for them in the Botanical gardens, where they began to thrive. This apparently minor event received little publicity, but was to have a major impact on the history of coffee.

The beans that van der Broecke acquired from Mocha forty years earlier adjusted well to conditions in the greenhouses at the Amsterdam Botanical Garden and produced numerous healthy [Coffea arabica](#) bushes. In 1658 the Dutch first used them to begin coffee cultivation in [Ceylon](#) (now Sri Lanka) and later in southern India. They abandoned these cultivations to focus on their Javanese plantations in order to avoid lowering the price by oversupply.

Within a few years, the Dutch colonies ([Java](#) in Asia, [Suriname](#) in the Americas) had become the main suppliers of coffee to Europe.

Coffee (Wikipedia)

The [Dutch East India Company](#) was the first to import coffee on a large scale.^[24] The Dutch later grew the crop in [Java](#) and [Ceylon](#).^[25] The first exports of [Indonesian coffee](#) from Java to the Netherlands occurred in 1711.^[26]

Through the efforts of the [British East India Company](#), coffee became popular in England as well. Oxford's [Queen's Lane Coffee House](#), established in 1654, is still in existence today. Coffee was introduced in France in 1657, and in Austria and Poland after the 1683 [Battle of Vienna](#), when coffee was captured from supplies of the defeated [Turks](#).^[27]

Yorum

Hollanda sömürge ülkesi olarak Endonezya, Guyana (Kuzey Amerika) gibi ülkeleri sahip olduğundan ve ticarete hâkim olması bu açıdan kahve yollarında etkindir.

Belçika ve Fransa Afrika'da sömürgeleri olduğu için, daha ziyada kakao konusunda daha etkin ticaret yollarına hakimdir.

İngiltere'de çay kısmında çay yetiştirilen yerlerde hakimiyeti vardır.

Poland

Coffee reached the [Polish–Lithuanian Commonwealth](#) in the 17th century, primarily through merchants trading with the Ottomans.^[34] The first coffee shops opened a century later.^[35] Usage of coffee has grown since, though it was a luxury commodity during the communist era of the [Polish People's Republic](#). Consumption of coffee has grown since the transformation of Poland into a democratic, capitalistic country in 1989, though it still remains lower per capita than in most West European countries.^[36]

Yorum

Polonya, Osmanlı Döneminde Lehistan olarak tanımlanmakta ve korunup, gözetilen Ülke statüsünde olduğu için kahve ile tanışması ve yaygınlaşması doğal olarak görülmelidir.

Americas

[Gabriel de Clieu](#) brought coffee seedlings to [Martinique](#) in the Caribbean in 1720. Those sprouts flourished and 50 years later there were 18,680 coffee trees in Martinique enabling the spread of coffee cultivation to [Saint-Domingue \(Haiti\)](#), Mexico and other islands of the Caribbean. The French territory of Saint-Domingue saw coffee cultivated starting in 1734, and by 1788 supplied half the world's coffee. Coffee had a major influence on the geography of Latin America.^[37] The French colonial plantations relied heavily on African slave laborers. However, the dreadful conditions that the slaves worked in on coffee plantations were a factor in the soon-to-follow [Haitian Revolution](#). The coffee industry never fully recovered there.^[38]

Coffee also found its way to the [Isle of Bourbon](#), now known as Réunion, in the [Indian Ocean](#). The plant produced smaller beans and was deemed a different variety of arabica known as *var. Bourbon*. The Santos coffee of [Brazil](#) and the [Oaxaca](#) coffee of Mexico are the progeny of that Bourbon tree. Circa 1727, the [King of Portugal](#) sent [Francisco de Melo Palheta](#) to [French Guiana](#) to obtain coffee seeds to become a part of the coffee market. Francisco initially had difficulty obtaining these seeds, but he captivated the French Governor's wife and she sent him enough seeds and shoots to commence the coffee industry of Brazil. In 1893, the coffee from Brazil was introduced into [Kenya](#) and [Tanzania](#) (Tanganyika), not far from its place of origin in Ethiopia, 600 years prior, ending its transcontinental journey.^[39] Meanwhile, coffee had been introduced to Brazil in 1727, although its cultivation did not gather momentum until independence in 1822.^[40] After this time, massive tracts of rainforest were cleared first from the vicinity of Rio and later [São Paulo](#) for coffee plantations.^[41]

After the [Boston Tea Party](#) of 1773, large numbers of Americans switched to drinking coffee during the [American Revolution](#) because drinking tea had become unpatriotic.^[42]

Cultivation was taken up by many countries in the latter half of the 19th century, and in almost all of them it involved the large-scale displacement and exploitation of indigenous people. Harsh conditions led to many uprisings, coups and bloody suppressions of peasants.^[43] For example [Guatemala](#) started producing coffee in the 1500s but lacked the manpower to harvest the coffee beans. As a result the Guatemalan government forced indigenous people to work on the fields. This led to a strain in the indigenous and Guatemalan people's relationship that still exists today.^{[44][45]} A notable exception is [Costa Rica](#) where a lack of ready labor prevented the formation of large farms. Smaller farms and more egalitarian conditions ameliorated unrest over the 19th and 20th centuries.

In the 20th century Latin American countries faced a possible economic collapse. Before [World War II](#) Europe was consuming large amounts of coffee. Once the war started Latin America lost 40% of its market and was on the verge of economic collapse. Coffee was and is a Latin American commodity. The United States saw this and talked with the Latin American countries and as a result the producers agreed on an equitable division of the U.S. market. The U.S. government monitored this agreement. For the period that this plan was followed the value of coffee doubled, which greatly benefited coffee producers and the Latin American countries.^[46]

[Brazil](#) became the largest producer of coffee in the world by 1852 and it has held that status ever since. It dominated world production, exporting more coffee than the rest of the world combined, from 1850 to 1950. The period since 1950 saw the widening of the playing field due to the emergence of several other major producers, notably [Colombia](#), [Ivory Coast](#), [Ethiopia](#), and, most recently, [Vietnam](#), which overtook Colombia and became the second-largest producer in 1999 and reached 15% market share by 2011.^[47]

Around the turn of the century an organization named Fair Trade^[48] emerged. In the past 20 years [Fair trade](#) coffee has become very popular. The idea of fair trade is to pay the farmers more money, so the farmers can have better lives. Most fair Trade's farmers come from Latin America. There is controversy about the effectiveness of Fair Trade. The proponents argue that Fair Trade helps the farmer receive a larger salary which allows them to live better lives.^{[49][unreliable source?]} Opponents argue that Fair Trade does not keep records and therefore cannot be accountable.^[50]

A recent change to the coffee market are lattes, Frappuccino's and other sugary coffee drinks. With the rise of lattes and [Frappuccino](#)'s becoming more popular this has caused coffee houses to be able to use cheaper coffee beans in their coffee, which has hurt the Latin American countries' economy. The cheaper coffee beans are called Robusta and they contain more caffeine than the more expensive beans. This is another reason the coffee houses can use the cheaper beans, because they still contain a high caffeine content. These cheaper beans hurt the Latin American economy because the producers receive less money for the production of the cheaper beans than they do for the production of the higher quality beans. Since the producers get paid less, they are receiving a smaller income, which in turn hurts the economy of Latin America.^[51]

Coffee (Wikipedia)

When coffee reached North America during the Colonial period, it was initially not as successful as it had been in Europe as alcoholic beverages remained more popular. During the [Revolutionary War](#), the demand for coffee increased so much that dealers had to hoard their scarce supplies and raise prices dramatically; this was also due to the reduced availability of [tea](#) from British merchants,^[28] and a general resolution among many Americans to avoid drinking tea following the 1773 [Boston Tea Party](#).^[29] After the [War of 1812](#), during which Britain temporarily cut off access to tea imports, the Americans' taste for coffee grew.

Coffee consumption declined in England, giving way to tea during the 18th century. The latter beverage was simpler to make, and had become cheaper with the British conquest of India and the tea industry there.^[30] During the [Age of Sail](#), [seamen](#) aboard ships of the British [Royal Navy](#) made substitute coffee by dissolving burnt bread in hot water.^[31]

Yorum

Amerika ülkesinde çay İngilizlere karşın bir boyut olduğundan, vatanseverlerin elbet seçeceği kahve olacaktır ve olmuştur. Bu nedenle kahvenin zamanımızda bu kadar yaygın ve endüstriyel bir ürün olması da Amerika'nın elinin değmesidir. Halen Amerika denilince akla kahve gelmektedir. Temel uluslararası kahve simgelerinin orijini de Amerikan kaynaklıdır.

Brazil

Coffee (Wikipedia)

Meanwhile, coffee had been [introduced to Brazil](#) in 1727, although its cultivation did not gather momentum until independence in 1822.^[35] After this time massive tracts of rainforest were cleared for coffee plantations, first in the

vicinity of Rio de Janeiro and later São Paulo.^[36] Brazil went from having essentially no coffee exports in 1800, to being a significant regional producer in 1830, to being the largest producer in the world by 1852. In 1910–20, Brazil exported around 70% of the world's coffee, Colombia, Guatemala, and Venezuela, exported half of the remaining 30%, and Old World production accounted for less than 5% of world exports.^[37]

Cultivation was taken up by many countries in Central America in the latter half of the 19th century, and almost all involved the large-scale displacement and exploitation of the indigenous people. Harsh conditions led to many uprisings, coups and bloody suppression of peasants.^[38] The notable exception was [Costa Rica](#), where lack of ready labor prevented the formation of large farms. Smaller farms and more egalitarian conditions ameliorated unrest over the 19th and 20th centuries.^[39]

Rapid growth in coffee production in South America during the second half of the 19th century was matched by growth in consumption in developed countries, though nowhere has this growth been as pronounced as in the United States, where high rate of population growth was compounded by doubling of per capita consumption between 1860 and 1920. Though the United States was not the heaviest coffee-drinking nation at the time ([Nordic countries](#), [Belgium](#), and [Netherlands](#) all had comparable or higher levels of per capita consumption), due to its sheer size, it was already the largest consumer of coffee in the world by 1860, and, by 1920, around half of all coffee produced worldwide was consumed in the US.^[37]

Yorum

Kahve üretim yeri olarak Brezilya kesin üstünlüğü var iken, kahve içimi, kahve endüstrisi açısından üretmeyen ancak, pazarlama ve kazanç bakımından önemli yeri olanlar hakimdir.

Asia

India

Coffee came to India well before the East India company, through an India Sufi saint named "Baba Budan".^[52] The first record of coffee growing in [India](#) is following the introduction of coffee beans from [Yemen](#) by [Baba Budan](#) to the hills of [Chikmagalur \(Coorg, Southern India\)](#) in 1670.^[53] Since then coffee plantations have become established in the region, extending south to [Kodagu](#).^[52] [Coffee production in India](#) is dominated in the hill tracts of [South Indian](#) states, with the state of [Karnataka](#) accounting 53% followed by [Kerala](#) 28% and [Tamil Nadu](#) 11% of production of 8,200 tonnes. Indian coffee is said to be the finest coffee grown in the shade rather than direct sunlight anywhere in the world.^[54] There are approximately 250,000 coffee growers in India; 98% of them are small growers.^[55] As of 2009, the production of coffee in India was only 4.5% of the total production in the world. Almost 80% of the country's coffee production is exported.^[56] Of that which is exported, 70% is bound for Germany, Russian federation, Spain, Belgium, Slovenia, United States, Japan, Greece, Netherlands and France, and Italy accounts for 29% of the exports. Most of the export is shipped through the [Suez Canal](#).^[54]

Coffee is grown in three regions of India with Karnataka, Kerala and Tamil Nadu forming the traditional coffee growing region of [South India](#), followed by the new areas developed in the non-traditional areas of [Andhra Pradesh](#) and [Orissa](#) in the eastern coast of the country and with a third region comprising the states of [Assam](#), Manipur, [Meghalaya](#), Mizoram, [Tripura](#), Nagaland and [Arunachal Pradesh](#) of [Northeastern India](#), popularly known as "Seven Sister States of India".^[57]

Indian coffee, grown mostly in southern India under monsoon rainfall conditions, is also termed as "Indian monsooned coffee". Its flavour is defined as: "The best Indian coffee reaches the flavour characteristics of Pacific coffees, but at its worst it is simply bland and uninspiring".^[58] The two well known species of coffee grown are the [Arabica](#) and [Robusta](#). The first variety that was introduced in the [Baba Budan Giri](#) hill ranges of Karnataka in the 17th century^[59] was marketed over the years under the brand names of Kent and S.795.

Yorum

Osmanlı öncesi, Avrasya'da Türk denilen boyların olması, Afganistan, Pakistan, Harzemşah zamanı Hindistan, İran bölgelerinde etkinlikleri olmuştur. Bu açıdan kahvenin yayılması da doğaldır.

Chikmagalur

Coffee is the cornerstone of Chikmagalur's economy. Chikmagalur is the birthplace of coffee in India, where the seed was first sown about 350 years ago. Coffee Board is the department located in Chikmagalur town that oversees the production and marketing of coffee cultivated in the district. Coffee is cultivated in Chikmagalur district in an area of around 85,465 hectares with Arabica being the dominant variety grown in upper hills and Robusta being the major variety in the low level hills. There are around 15000 coffee growers in this district with 96% of them being small growers with holdings of less than or equal to 4 hectares. The average production is 55,000 MT: 35,000 MT of Arabica and 20,000 MT of Robusta. The average productivity per hectare is 810 kg for Arabica and 1110 kg of Robusta, which are higher than the national average. [Arabica](#) is a species of coffee that is also known as the "coffee shrub of Arabia", "mountain coffee" or "arabica coffee". Coffea arabica is believed to be the first species of coffee to be cultivated, being grown in southwest Arabia for well over 1,000 years. It is considered to produce better coffee than the other major commercially grown coffee species, Coffea canephora (robusta). Arabica contains less caffeine than any other commercially cultivated species of coffee. [Robusta](#) is a species of coffee which has its origins in western Africa. It is grown mostly in Africa and Brazil, where it is often called Conillon. It is also grown in Southeast Asia where French colonists introduced it in the late 19th century. In recent years Vietnam, which only produces robusta, has surpassed Brazil, India, and Indonesia to become the world's single largest exporter. Approximately one third of the coffee produced in the world is robusta.

Yorum

Kahvenin Hindistan da yer alması, bu ülkenin doğal yapısı yanında, İslam ve Türk coğrafyası nedeniyle doğrudan etkileşim bölgesinde olmaktadır.

Japan

Coffee was introduced to Japan by the Dutch in the 17th century, but remained a curiosity until the lifting of trade restrictions in 1858. The first European-style coffeehouse opened in Tokyo in 1888, and closed four years later.^[60] By the early 1930s there were over 30,000 coffeehouses across the country; availability in the wartime and immediate postwar period dropped to nearly zero, then rapidly increased as import barriers were removed. The introduction of freeze-dried instant coffee, canned coffee, and franchises such as [Starbucks](#) and [Doutor Coffee](#) in the late 20th century continued this trend, to the point that Japan is now one of the leading per capita coffee consumers in the world.^[61]

Yorum

Japonya Batının endüstrisini alarak İkinci Dünya savaşında etkin taraf olduğu gibi, yine savaş sonunda da Batı kültürel etkileşim içinde kahve unsurlarını da ülkesinin sosyal ve kültürel olarak bütünleştirmiştir. Bir Starbucks dükkânı açabilirsiniz ama sosyal uyum olmaz ise satış ve sürüm yapamaz ve ayakta bile duramaz. Bu açıdan sosyal yapı ile kahvehaneler işlevlerini yürütebilirler.

South Korea

Coffee's first notable Korean enthusiasts were 19th century emperors [Sunjong](#) and [Gojong](#), who preferred to consume it after western-style banquets.^[62] By the 1980s instant coffee and canned coffee had become fairly popular, with a more minor tradition of independently owned coffeehouses in larger cities; toward the end of the century the growth of franchises such as [Caffe Bene](#) and Starbucks brought about a greater demand for European-style coffee.^[63]

Yorum

Hazır kahve 1980 yılından sonra yaygınlaşmaya başladığı görülmektedir.

Indonesia

Coffee was first introduced by the Dutch during colonization in late 17th century. After several years coffee was planted on Indonesia Archipelago. Many coffee specialties are from the Indonesian Archipelago. The colloquial name for coffee, Java, comes from the time when most of Europe and America's coffee was grown in Java. Today Indonesia is one of the largest coffee producers in the world, mainly for export. However coffee is enjoyed in various ways around the archipelago like traditional "Kopi Ende" which is with ginger to fancy new ways in Jakarta's many coffee shops like Anomali.

Yorum

Endonezya Hollanda sömürgesi yapısında olduğu için, burda da kahve Hollanda ile gelmiş ve sosyal bir simge oluşmuştur.

Philippines

The Philippines is one of the few countries that produces the four varieties of commercially viable coffee: Arabica, Liberica (Barako), Excelsa and Robusta. Climatic and soil conditions in the Philippines – from the lowland to mountain regions – make the country suitable for all four varieties.

In the Philippines, coffee has a history as rich as its flavor. The first coffee tree was introduced in [Lipa, Batangas](#) in 1740 by a Spanish Franciscan monk. From there, coffee growing spread to other parts of Batangas like Ibaan, Lemery, San Jose, Taal, and Tanauan. Batangas owed much of its wealth to the coffee plantations in these areas and Lipa eventually became the coffee capital of the Philippines.

By the 1860s, Batangas was exporting coffee to America through San Francisco. When the [Suez Canal](#) was opened, a new market started in Europe as well. Seeing the success of the Batangas, Cavite followed suit by growing the first coffee seedlings in 1876 in Amadeo. In spite of this, Lipa still reigned as the center for coffee production in the Philippines and Batangas barako was commanding five times the price of other Asian coffee beans. In 1880, the Philippines was the fourth largest exporter of coffee beans, and when the [coffee rust](#) hit Brazil, Africa, and Java, it became the only source of coffee beans worldwide.

The glory days of the Philippine coffee industry lasted until 1889 when coffee rust hit the Philippine shores. That, coupled with an insect infestation, destroyed virtually all the coffee trees in Batangas. Since Batangas was a major producer of coffee, this greatly affected national coffee production. In two years, coffee production was reduced to 1/6th its original amount. By then, Brazil had regained its position as the world's leading producer of coffee. A few of the surviving coffee seedlings were transferred from Batangas to Cavite, where they flourished. This was not the end of the Philippines' coffee growing days, but there was less area allotted to coffee because many farmers had shifted to other crops.

During the 1950s, the Philippine government, with the help of the Americans, brought in a more resistant variety of coffee. It was also then that instant coffee was being produced commercially, thus increasing the demand for beans. Because of favorable market conditions, many farmers went back to growing coffee in the 1960s. But the sudden proliferation of coffee farms resulted in a surplus of beans around the world, and for a while importation of coffee was banned in order to protect local coffee producers. When Brazil was hit by a frost in the 1970s, world market coffee prices soared. The Philippines became a member of the [International Coffee Organization](#) (ICO) in 1980.

Yorum

Kahve üreten Ülke olarak Filipinler, kahve endüstrisinde önemli yeri olmaktadır.

Uluslararası Kahve Anlaşması

Kahve anlaşması, kahve satışı ve alışının belirli tekellerde toplanmasıdır. Fiyat ve arz kontrolü demektir. Nitekim fiyatlarda ucuzlatmaya gidildiğinde fillere yem olduğu da gözlenmiştir.

1) The Coffee Industry Regulation Act

The Coffee Industry Regulation Act specifies what coffee may use the Blue Mountain label. Additionally, it restricts the use of the Blue Mountain trademark to those authorized by the Coffee Industry Board. Broadly speaking, coffee harvested from the parishes of [Saint Andrew](#), [Saint Thomas](#), [Portland](#) and [Saint Mary](#) may be considered Blue Mountain coffee.^[2]

Traditionally, only coffee grown at elevations between 910 metres (3,000 ft) and 1,700 metres (5,500 ft) could be called Jamaica Blue Mountain. Coffee grown at elevations between 460 metres (1,500 ft) and 910 metres (3,000 ft) is called Jamaica High Mountain, and coffee grown below 460 metres (1,500 ft) elevation is called Jamaica Supreme or Jamaica Low Mountain. (All land in Jamaica above 1,700 metres (5,500 ft) is a forest preserve, so no coffee is grown there.)

Yorum

Kahve endüstrisinde kahvelerin yetiştiği yüksekliğe göre sınıflanmaktadır.

- 910-1700 metre yükseklikte olanlar Jamaika Mavi Dağ
- 460-910 metrede olanlar Jamaika Yüksek Dağ
- 460 metre altındaki olanlar Jamaika üstün, alçak Dağ kahveleri

1700 metre üstünde ise kahve büyüyememektedir.

Altta yetişenler daha ziyade Robusta olmaktadır.

2) International Coffee Agreement

The **International Coffee Agreement (ICA)** is an [international commodity agreement](#) between coffee producing countries and consuming countries. First signed in 1962, it is aimed at maintaining exporting countries' quotas and keeping coffee prices high and stable in the market,^[1] mainly using export [quotas](#) to steer the price.^[2] The [International Coffee Organization](#), the controlling body of the agreement, represents all [major coffee producing countries](#) and most consuming countries.

The current 2007 agreement has 42 exporting members and 7 importing (the [European Union](#) represents all its member states as one member).^[3]

History

The original agreement was signed in 1962 for a five-year period, and since then there have been six subsequent agreements, ratified in 1968, 1976, 1983, 1994, 2001 and 2007.

Background

The precursor to the ICA was the Inter-American Coffee Agreement (IACA) established during the [Second World War](#). The war had created the conditions for a Latin American coffee agreement: European markets were closed off, the price of coffee was in decline and the United States feared that the declining price could drive Latin American countries—especially Brazil—towards [Nazi](#) or Communist sympathies.^{[4][5]}

In 1940, the United States agreed to restrict its imports to a quota of 15.9 million bags, and other Latin American countries agreed to restrict their production.^[6] The agreement had an immediate effect, the price almost doubled by the end of 1941.^[4] After the end of the war in 1945 the price of coffee rose continuously^{[5][7]} until 1955–57 when a degree of [equilibrium](#) was reached.

Producers sought ways to maintain the price,^[8] this led to the first International Coffee Agreement.^[7] A target price was set, and export quotas allocated to each producer.^[9] When the indicator price set by the [International Coffee Organization](#) (ICO) fell below the target price, quotas were decreased; if it rose above it, quotas were increased.^[9] Although the system had its problems, it was successful in raising and stabilizing the price.^[9]

The International Coffee Organization was established in 1963 to administer the clauses of the agreement and supervise the mechanisms in place. Until 1986 the Coffee Council, the decision-making body of ICO, approved export quotas.^[1]

Breakdown of the 1989 agreement

In 1989, ICO failed to reach an agreement on new export quotas, causing the 1983 ICA to break down.^[10] The disagreement was triggered by consumers' change in taste towards milder and higher quality coffee.^[11] With the retained quotas from the 1983 agreement, the change increased the value of milder coffee at the expense of more traditional varieties such as [robusta](#).^[12] Brazil in particular – the world's most powerful coffee producer – refused to reduce its quotas believing it would lower their market share.^{[11][13]} The consumers, led by the United States, demanded higher quality coffee and the end of selling coffee to non-members at reduced rates.^{[14][15]}

The US criticized Brazil for not being willing to accept a reduction of the country's quotas despite falling share of the world market since 1980.^[13] Jorio Dauster, head of the state-controlled Brazilian Coffee Institute, described Brazil as an "extremely efficient producer" and believed it could survive without help from ICO.^{[11][13]}

The 1983 ICA was set to expire on 1 October 1989, but realizing that it would be impossible to enter into a new agreement before the termination date, the Coffee Council (ICO's highest body) effectively decided to suspend the export quotas on 4 July 1989.^[14] Without an extended agreement producing countries lost most of their influence on the international market.^[16] ICO's average indicator price for the last five years previous the end of the regime fell from US\$1.34 per pound, to US\$0.77 per pound for the first five years after.^[16]

According to Yves Engler's *Canada in Africa*, "no longer worried about the prospect of poor coffee producers turning towards the Soviet Union, the US withdrew its support from the International Coffee Agreement in 1989."

Members

The current 2007 ICA entered into force on 2 February 2011 when it was approved by two-thirds of the exporting and importing signatory governments.^[17] As of 2013, it has 51 members, of which 44 are exporting members, and 7 importing (the [European](#)

[Union](#) represents all its 28 member states).^[3] According to ICO, its members represent 97% of all coffee production and 80% of the consumption.^[18]

Yorum

Zamanımızda kahve alış ve satışı belirli bir mekanizma içinde kontrol edilmektedir, bir bakıma daha önce serbest iken, şimdi belirli ülkelerin denetimi altında, bir bakıma kontrollü, kısaca kısıtlanmalı olmaktadır.

Bu ülkeler içinde Türkiye'nin olmadığı görülmektedir.

Türk Kahve Kültürü Üzerine

Öncelikle Kültür yapısına göre kahvenin yeri sunulmalıdır.

Genel Kültürel açıdan Kahveye Bakış

Her bireyin, her evin, her kültürün kendine göre bir kahve içmesi, hazırlaması vardır. Türk kahvesi aynı gibi olsa da hazırlayan bunda özel yaklaşım yapar. Bunun temelinde unsur hazırlayan kişidir. Hanımın elinden, zehir olsa bile içilir anlamı taşır. Bir evde ikram edilen kahve kesinlikle beğenmem denilmez. Sadece tanımlama yapılır. Evin kadınının arzu ve isteğine göre şekillendiği görülmektedir. Erkek ise bunu sağlayan ve tat kontrolünü yapan kişi olmaktadır. Kısaca höpürdetirken, kahvenin özelliğinden söz edilir.

Sadece size şekerli, orta veya sade istenilip istenilmediği sorulur. Tercih ailenindir. Kahve özel seçim olarak alınmıştır.

Bir erkek hanımının yaptığı beğenmeli ve evde dirlik ve düzen olması için buna dikkat etmelidir. Kısaca erkek en iyi ve en ideal yapıda kahve alması, bunun için özel kahvecisi olmalıdır. Taze çekilmiş, taze kavrulmuş bilinen yerden kahve alınır. Kalitesiz kahve zaten içilmez. Gerekirse evde özel harmanlama, özel çekim yapılması, fincan ise özel tercih alınır. Her evde kahve ideal ise olur, değilse kahve olmaz. Sunmaktansa kahve yok demek daha evladır.

Kabile Kültüründe

Her bir ailenin soyadı gibi kendine özgü bir kahve hazırlaması varır. Bu onların işareti ve simgesidir. Ancak zamanımızda bu yöntem kalkmakta, aile değil, alınan kahve ası öne çıkmaktadır.

Söz, nişan ve evlenme gibi bir Kültürel Aşama Törenin anlamındadır.

Size ikram edilince özelliklerini söylerseniz onlarla ömür boyu dostluk kurarsınız. Tabi kahveyi biliyorsanız söyleyin, bilmiyorsanız susun. Hediye olarak en makbulü bir paket kahve götürmektir. Yeğenlere en ideal armağan, birkaç ufak paket kahvedir.

Tarım Kültürü

Burada kahveden çok, kahvenin sunumu önemlidir. Kim, nasıl, ne şekilde alacağı, fincanı tutacağı ve nasıl içeceği önemlidir.

Fincanı tutarken serçe parmağı aşağıda mı, yukarıda mı olacaktır? Höpürdetmeden, nazik içmelidir. Fincanın kenarına ruj sürülmemelidir. Kahve sıra ile içilir, önce en büyük tadar, sonra yaşa ve göreve, pozisyonuna göre kahve içilir.

Çayı evin kızı yapar ve bu onun evlenmesi için en önemli sınavlardan biridir. Fincan dolu olmalı ama dökülmemelidir. Döken kişi tecrübesiz, heyecanlı olup, evlenmeye uygun olan değildir.

Konuşmalar belirli düzeydedir, aristokrat konuşma yapılır. Bu açıdan bir içim kahvenin 40 yıl hatırı vardır. Yaşlı olanlar kahve içmeden önce 40 yıl yaşayamayacakları için helallik isterler.

Size geldiğimizde kahve içerken diye başlayan konuşmalar ömür boyu hatırlanacaklardan olmalıdır.

Bu açıdan kahve içimi, yemekten sonra birlikte bir arada yapılır.

Bir nakledilen anı:

Eskiden Ramazan ayında çeşitli Medreselerden temsilciler gelir ve birlikte toplanırlarmış. Bir Medrese 15 yaşında bir delikanlı gönderince, o kapı kenarında bir döşek verilmiş. Akşam kahve zamanı konu İradeyi Küllü (Yaratan İradesi) ile İradeyi Cüzi (İnsan iradesi) konusunda olmuş. Her birey görüşünü söylemiş. Genç son olarak sen ne diyorsun denilmiş. Cevabı; *“her hoca bir felsefecinin görüşünü söyledi”* demiş. Kendi görüşleri olmadığı irdelenince kabul edilmiş. Sen ne diyorsun denilince de *“bir sonsuz ile bir karşılaştırması ile mukayese edilemez demiş. Bir okyanusta bir damla karşılaştırılmaz denilerek, sorumlu olabilmesi ve numune olması için damla ele alınır”* demiş. Bu nedenle divanda ona yer alınarak, onun o grubun önderi olması öngörülmüş. Bu bir kahve sohbetinin boyutu açısından önemlidir.

Kahve bir gelenek ise de bu gelenekte saygının bilene olduğu da öne çıkmalıdır. Bir dikta ve bir güç değil, kahve içerken her bireye söz verilmesi de bir gelenektir. Hatta en küçük en son fikirleri toplaması açısından söz verilir. Gerçeği gizlemeden, kişilerin özelliklerine göre değil, söylenen doğrulara göre davranacağı için, kahve sohbetinde en son gençlere söz verilir.

Endüstri Kültürü

Kahve artık bir moda şeklinde, artık kahveden daha öne, içilen kahve öne çıkmaktadır.

Özel kahvehane veya özel bir kahve bireyin tercihi olmaktadır.

Her üreticinin, fabrikanın kendine özgü çoklu ürünleri vardır, en üst kalite ile günlük içilen kahve şeklindedir. Kalitesiz kahve zaten kahve olarak kabul edilemez.

Teknoloji Kültürü

Artık kahve bir teknolojik üründür. İstant kahve, kısaca neskafe oluşan bir boyut olmaktadır. Bunların türleri ve bunlara katılanlara göre bireyler sohbet etmeye başlarlar. Kahvehaneler artık firma adını taşır. Eskiden kahvehaneler kahvecinin adını taşıırken, firma adına dönmüştür.

Bireysel Kültür Dönemi

Bu dönem tam oturmamıştır. Ben her sabah, birlikte çalıştıklarımla bir kahve içirim. Kahve Starbucks'tan almakta ama içine laktozsuz süt, soyalı süt gibi birçok şey ekleyerek, her gün farklı bir tat oluşturmakta ve ayrıca miktarını da arttırarak, bir kap ile 7-8 kişiye ufak bardakta sunmaktayım.

Bu bireysel olarak, yeni boyutlara açık olmalı, fikri hür, vicdanı hür ve değişim ile gelişime açık olmaları amacını giden bir yapıdadır. Bu doğrudan sorulduğunda da bireyselleşmenin önemi, kişiliklerine sahip çıkmaları ile söylenmektedir.

Kahve Fincanları

Kahve fincanları bir sanat eseri ötesinde bir itibar ve zevki gösteren boyutludur. Genellikle çay takımları 6'lı satılırken, kahve fincanları ikilidir, eşler için özgündür. Kahve fincanları mutfakta değil, salonda camekanlı dolaplarda saklanır, misafirlerin beğenisine sunulur.

Tarihsel olarak bir içimlik ve dudak boyutu ile ağıza alınması kolay özel fincanlar olmalıdır.

İlk planda kahvenin telvesini alması açısından taban geniş iken, zamanla taban kısmı dar olmaya başlamıştır.

Fincanlar içilecek kahve boyutuna göre oluşturulurlar;

- 1) Dibi daha az olan, içilmesi daha rahat, fazla telvesi olmayan, içmek için fincan. Zamanımızda daha sık kullanılır.
- 2) Fazla telveli, fal için ideal ve kahvenin bol olması, lezzeti ve aroması yüksek kahve içmek için kullanılan geniş tabanlı fincan. Eskiden daha sık kullanılmaktaydı.
- 3) Dibi dar, içme, hüpürdetme denilen, fiyakalı kahve içme için fincan. Burada cezvede köpüklerden doldurulur, birkaç taşımlik konulur.
- 4) Çay, kahve içmek için içimlik fincan.

Kahve Fincan tipleri



Şekil 1: Geniş tabandan, dar tabanına kadar olan farklı fincanlar

Çay, hazır ve Türk kahve genel içim kabı, fincan, porselen ve kahve sunumu



Şekil 2: Genel kullanım fincanı

Kahve Cezveleri

Fincanlar içilecek kahve boyutuna göre oluşturulurlar, cezvelerde oluşturulan kahveye göre olmaktadır;

- Cezve ısıyı doğrudan geçirecek şekilde bakırdan olmalıdır. Ancak tutacak yeri ısıyı ilettiği için, tahta kaplamalı olması beklenir.
- İyi bir kahve yapmak için cezvenin uygun olması gerekir. Zamanımızda blok döküm, özel ağır ve ısıyı doğrudan yayabilen cezveler oluşturulmaktadır.

- Cezve hacimleri hazırlanacak kahveye göre olur. Tercihan tekli ve ayrı yapmaktır. Kişiyeye özel olması beklenir.
- Üst kesim geniş olup, köpük toplama için üstte alan olan cezve
- Üstü dar olarak, kaynamayı arttırmak, köpük açısından sorun olmamalıdır.
- Kahvenin kaynatmak için dibinde alan olan ve kömür üstünde durmaya müsait eski cezveler
- Uzun süre, devamlı ateş üstünde kalmayı sağlayan cezve modeli
- İçilmeyen kahve veya çay suyu saksılara dökülür hem küflenmeyi önler hem de solucan gibi böcek ve hayvanların yukarı çıkması ve yakalanmasını, atılmasını sağlarlar.

Kahvenin istenilen özelliğın göre oluşturulan cezveler



Şekil 3: Cezveler

Uzun süreli kömür içinde kaynatma cezvesi



Şekil 4: Kaynatma cezvesi

Kahvenin sunumu

Kahve kültürlerine göre farklı sunulmaktadır.

1. Hazır kahve: Başlıca farklı türleri vardır. Süt ve süt kreması katılanlar Latte/sütlü yanında, kapiçino/krema katılması şeklinde farklı hazırlanmaktadır. Espresso ise ufak bardakta ve sert bir sunumu vardır. Sıklıkla viski ve buna benzer yüksek alkollü içeceklerle birlikte sunulur.
2. Türk Kahvesi: Modern çay fincanı altı dar üstü geniş iken, eski türlerde altı geniş ve üstü dardır. Altında kahve telvesinin alması için alan bırakılmaktadır.

Kahvenin kaynatılması için cezve hafif ateşte çevirerek ve her kısmı pişmesi ile hazırlanır. Doğrudan ateşte köpürür ama tam sıcak ile temas etmez. Kahve tam piştikten sonra, köpürtme işlemine başlanır.

- 1) Sade kahve, temel içilen ve büyüklerin tercihidir. Yanında bitter çikolata sunulması beklenir. Ayrıca kuru üzüm, incir gibi şekerli kurutulmuş meyvelerde sunulabilir. Kahvaltı olarak sunulan yiyecekler bir bakıma kahve ile sunulan gıdalardır.
- 2) Orta şekerli kahve ise evin hanımı tarafından tercih edilir.
- 3) Şekerli kahve ise çocuklar ve şeker sevenler tarafından içilir
- 4) Kıtlama ile şeker yeme: kahve sade olur, şeker kahve içerken dişlenerek alınır. Şeker sert olmalıdır.

İçilen kahveler farklıdır.

- Bitkiler farklıdır. Bunlar; a) Robusta türü tam kahve tadında değildir ve iki katı kafein kapsar, b) Arabica kahvesi ve yetiştirme yerine göre; b1) Kenya, b2) Kolombiya, b3) Brezilya gibi farklı pazarlanmaktadır.
- Hazırlanışı olarak; a) tekli iyi kavrulmuş, klasik tip hazır kahve ile b) çifte kavrulmuş, gold tipi hazır içimlik kahve, c) yeşil hazırlanan kahve
Ayrıca bir kedi/fil türünün yediği ve dışkıladığı kahve çekirdeklerinden hazırlanan kahve vardır ve en pahalı türlerdendir.
- Ayrıca hemen kavrulmaz ve hemen çekilmez ise koku ve aromada kayıplar olmaktadır.
- Aroma katılan kahveler vardır; fındık, sakızlı gibi olanlarda aroma yerine doğrudan kendisi katılmaktadır.
- Kahvehaneler özellikle emeklilerin sohbet ile sosyalleşme yeridir. Eskiden Kıraathane/okuma evleri iken şimdi kahve içilen yerler/kâğıt oyunu oynanan yerler olarak tanımlanmaktadır.
- Kahve-altı/kahvaltı: Kahvenin teofiline ve kafein tesiri açısından bazı gıdalarla birlikte sabah alınması şeklindedir.

Kahvenin özellikleri

Kahve daha ziyade aristokrat içeceği ötesindedir. Osmanlı yönetiminde içilen kahve, İngiliz yönetiminde ise çay, Avrupa ise Cacao/şekerli olan çikolata içmektedirler. Amerika denize çayları dökmesi ve Bağımsızlık ilanı ile Osmanlı tarafından özel yaklaşım ile hem kahve hem de deve gönderilerek takviye yapılmıştır. Deve çöl ortamında ata rakip olamamış, Kaliforniya'da Yüzbaşı Yunus Bey'in mezar taşı dışında pek bir hikâye ve kalıntı kalmamıştır.

Kokain yerine kahve yetirilerek Kolombiya temel geçinme bitkisi oluşmuştur.

Kahve içmek demek, bir sır veya önemli bir sözü paylaşım anlamındadır.

KAHVE

Kahve temel olarak Arabica türü içilmektedir. Robusta tercih edilen tür değildir. Nohuttan kavrulmuş yapılan kahve ise, savaş yılları ve fakirlerin kahvesi olarak bilinir.

Şeker

Bazı şekerlerin içinde bitki aroması vardır ve bunlar ile tat oluşturulabilir. Sıklıkla bu baharatları oluşturan şekerlere, Doğu adları verilmekte, Padişah ve Osmanlı, Sultan şeklinde tanımlandığı görülmektedir. Başlıca baharat katkıları:

- **Tarçın:** Tarçın birçok Batı kültüründe önemli bir tat vericidir. Bizlerde ise muhallebi üstüne konulduğu gibi, genellikle özel anlamda konulurken, her şeye konulduğu, gözlenmektedir.

- Zencefil: Özel bir tadı ve acımsı bir ifade katması ile bir egzotik hava sağlamaktadır.
- Karabiber: Zencefile bir dolgunluk temin etmektedir.
- Ginseng: Farklı tat ile zencefil, karabiber ile üçlü oluşturmaktadır.
- Karanfil: Sık bir tat ötesi, tat unsuruna gövdeli bir yapı kazandırmaktadır.
- Yeni Bahar: Karanfil ile sağlanan oluşuma katkı sağlar.
- Mentol: Bir ferahlık vermesi ile rahatlama imkânı doğurmaktadır.

Son Söz

Kahve tamamen bir kültürel özellik ve her aşaması itibariyle devamlı değişim, gelişim olabilecek bir bitki, bir ürün olması nedeniyle gelecekte de yeni aşamalara açık olacaktır.

Öncelikle kahve üstüne süt köpüğü ile kalp resmi yapılması, basit olarak köpüğün tek taraflı çekilmesi ile kalp resmi oluşmaktadır. Ayrıca çeşitli filtre ile süt köpüğü üstüne “Love” yazılması, tarçın veya kakao ile yazı yazılmasının bireylere çok çeşitli anlam kattığı da belirgindir.

Hazırlama usulleri değişmesi yanında farklı boyutlar, her bireyin her ailenin her kahvehanenin kendine göre bir değişimi, bir etkileşimine açıktır.

Kahve içerken sakın kahveyi getirene saygınızı esirgemeyin ve bir fincan kahvenin kırk yıl hatırı olduğunu da unutmayın. 40 yıl yaşayamam diyorsanız, o zaman baştan helallik alın.