

Weight loss and colour of *C. arabica* and *C. canephora* samples roasted to different roasting degrees.

Roasting time (min)	Weight loss (%)	Instrumental color ^a	Disk color ^b
<i>C. arabica</i> cv. Mundo Novo			
Green	0.0	>200	-
6	16.2	122	95
7	17.0	100	75
8	19.9	64	45
9	21.0	64	35
12	24.1	53	25
15	26.0	46	25
<i>C. arabica</i> cv. Red Catuai			
Green	0.0	>200	-
6	15.6	136	85
7	17.0	107	65
8	18.0	94	55
9	20.4	77	45
12	23.1	56	35
15	25.9	52	35
<i>C. arabica</i> cv. Yellow Bourbon			
Green	0.0	>200	-
6	15.1	104	75
7	17.8	68	45
8	20.1	60	35
9	21.5	53	35
12	24.8	40	25
15	26.2	40	25
<i>C. canephora</i> cv. Conillon			
Green	0.0	>200	-
6	13.5	172	95
7	14.8	150	95
8	16.4	100	75
9	18.8	92	55
12	21.9	72	45
15	25.2	59	35

^a Instrumental color determined in a Colorgap1A[®] coffee colorimeter. Scale ranges between 200 (very light) and zero (very dark). ^b Roasting Color Classification System (Agtron – SCAA, 1995), where 95 = very light, 85 = light, 75 = moderately light, 65 = light medium, 55 = medium, 45 = moderately dark, 35 = dark, 25 = very dark.