

Glossary of

Terms relating to coffee and its products

Committees responsible for this British Standard

The preparation of this British Standard was entrusted by the Food and Agriculture Standards Policy Committee (FAC/-) to Technical Committee FAC/15, upon which the following bodies were represented:

- Association of Public Analysts
- British Soluble Coffee Manufacturers' Association
- Coffee Trade Federation Ltd.
- Department of Trade and Industry (Laboratory of the Government Chemist)
- Food and Drink Federation
- Institute of Trading Standards Administration
- Ministry of Agriculture, Fisheries and Food
- Overseas Development Administration — Tropical Development and Research Institute

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National foreword

This British Standard has been prepared under the direction of the Food and Agriculture Standards Policy Committee. It is identical with ISO 3509:1989 “*Coffee and its products — Vocabulary*” published by the International Organization for Standardization (ISO). It is a revision of BS 5456:1985, which is superseded and withdrawn.

The main differences between this edition of the standard and the previous edition are as follows:

- a) subclause **2.3.3** has been revised;
- b) terms and definitions for roasted coffee have been added.

This British Standard includes the French text from the International Standard. This has been retained because of the importance of the French terminology in relation to coffee from French-speaking countries.

A British Standard does not purport to include all the necessary provisions of a contract. Users of British Standards are responsible for their correct application.

Compliance with a British Standard does not of itself confer immunity from legal obligations.

Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 12 and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.

Coffee and its products — Vocabulary

Scope

This International Standard defines the most commonly used terms relating to coffee and its products.

Terms and definitions

1 Coffee

1.1 General

1.1.1 coffee: General term for the fruits and seeds of plants of the genus *Coffea*, generally the cultivated species, as well as products from these fruits and seeds in different stages of processing and use, intended for consumption.

NOTE — This term applies to products such as cherry coffee, husk coffee, parchment coffee, green coffee, monsooned coffee, polished coffee, decaffeinated coffee, roasted coffee as beans or ground, coffee extract, instant coffee and coffee brew.

1.1.2 Arabica coffee: Coffee of the botanical species *Coffea arabica* Linnaeus.

1.1.3 Robusta coffee: Coffee of the botanical species *Coffea canephora* Pierre ex Froehner.

1.1.4 Liberica coffee: Coffee of the botanical species *Coffea liberica* Hiern.

1.1.5 Excelsa coffee: Coffee of the botanical species *Coffea dewevrei* De Wild and Durand var. *excelsa* Chevalier.

1.1.6 Arabusta coffee: Hybrid interspecific *Coffea arabica* x *Coffea canephora* Capot and Ake Assi.

1.2 Types of coffee

1.2.1 cherry coffee: Undried cherries of plants of the genus *Coffea* after harvesting.

1.2.2 husk coffee; coffee in pod; dried coffee cherries: Dried cherry coffee.

Cafés et dérivés — Vocabulaire

Domaine d'application

La présente Norme internationale définit les termes les plus couramment employés dans le domaine du café et de ses dérivés.

Termes et définitions

1 Café

1.1 Généralités

1.1.1 café: Terme générique désignant les fruits et les graines des plantes du genre *Coffea*, généralement des espèces cultivées, ainsi que des produits dérivés de ces fruits et graines à différents stades de transformation et d'utilisation, destinés à l'alimentation.

NOTE — Le terme s'applique à des produits tels que le café en cerises, le café en coque, le café en parche, le café vert, le café moussonné, le café gragé, le café décaféiné, le café torréfié, en grains ou moulu, l'extrait de café, le café soluble et le café boisson.

1.1.2 café Arabica: Café de l'espèce botanique *Coffea arabica* Linnaeus.

1.1.3 café Robusta: Café de l'espèce botanique *Coffea canephora* Pierre ex Froehner.

1.1.4 café Liberica: Café de l'espèce botanique *Coffea liberica* Hiern.

1.1.5 café Excelsa: Café de l'espèce botanique *Coffea dewevrei* De Wild et Durand var. *excelsa* Chevalier.

1.1.6 café Arabusta: Café hybride interspécifique *Coffea arabica* x *Coffea canephora* Capot et Ake Assi.

1.2 Présentation du café

1.2.1 café en cerises: Cerises des plantes du genre *Coffea* après récolte et avant séchage.

1.2.2 café en coque: Café en cerises après séchage.

1.2.3 parchment coffee; coffee in parchment: Coffee beans wrapped in the endocarp (parchment).

1.2.4 green coffee; raw coffee: Coffee beans (see 1.4.6).

NOTE — Green coffee (so called) is not necessarily green in colour.

1.2.5 wet-processed coffee: Green coffee prepared by "wet-processing" of the fruit.

NOTE — The term "washed coffee" is commonly used in English for this product.

1.2.6 mild coffee: Wet-processed Arabica coffee.

1.2.7 unwashed coffee; dry-processed coffee: Green coffee prepared by "dry processing" of the fruit.

NOTE — The term "natural coffee" is also used for this product.

1.2.8 washed and cleaned coffee: Dry-processed green coffee from which the silverskin has been removed by mechanical means in the presence of water.

1.2.9 monsooned coffee: Green beans obtained from unwashed coffee which has been subjected to exposure to a humid atmosphere, causing it to absorb moisture and so to swell and change colour to golden/light brown.

1.2.10 polished coffee: Wet-processed green coffee from which the silverskin has been removed by a mechanical operation to give a gloss and a better appearance.

1.2.11 triage residue; screenings: Foreign matter, other impurities originating in the cherry and defective beans separated by sorting.

1.2.12 roasted coffee: Coffee obtained by roasting green coffee.

NOTE — In French, roasted coffee should not be called "café brûlé" (burnt coffee), a term which is sometimes used (incorrectly) in France for the product.

1.2.13 ground coffee: Product obtained by grinding roasted coffee.

1.2.14 coffee extract: Product obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee.

1.2.15 Types of instant coffee

1.2.15.1 instant coffee; soluble coffee; dried coffee extract: Dried, water-soluble product, obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee.

1.2.3 café en parche: Grains de café enveloppés de leur endocarpe (parche).

1.2.4 café vert; café brut; café cru: Grains de café (voir 1.4.6).

NOTE — Le café dit «vert» n'est pas nécessairement de couleur verte.

1.2.5 café préparé par voie humide: Café vert préparé au moyen d'un traitement dit «par voie humide» des fruits.

NOTE — Le terme «washed coffee» est couramment utilisé en anglais pour ce produit.

1.2.6 café doux: Café Arabica préparé par voie humide.

1.2.7 café préparé par voie sèche; café non lavé: Café vert préparé au moyen d'un traitement dit «par voie sèche» des fruits.

NOTE — Le terme «café nature» est également utilisé pour désigner ce produit.

1.2.8 café semi-lavé; café dépelliculé et lavé: Café vert préparé par voie sèche, dont la pellicule argentée a été éliminée par un traitement mécanique en présence d'eau.

1.2.9 café moussonné: Café vert obtenu à partir de café non lavé, qui a été exposé en atmosphère humide, ce qui provoque l'absorption d'eau, et, en conséquence, un gonflement et un changement de couleur jusqu'à devenir brun clair doré.

1.2.10 café gragé: Café vert préparé par voie humide, dont la pellicule argentée a été éliminée par opération mécanique afin de donner un brillant et un meilleur aspect.

1.2.11 résidus de triage: Matières étrangères, autres impuretés provenant de la cerise et fèves défectueuses séparées par triage.

1.2.12 café torréfié; café grillé: Café obtenu par torréfaction du café vert.

NOTE — Le café torréfié ne doit pas être appelé «café brûlé», terme qui est parfois utilisé improprement en France pour désigner ce produit.

1.2.13 café moulu: Produit obtenu par mouture du café torréfié.

1.2.14 extrait de café: Produit obtenu exclusivement à partir du café torréfié, par des méthodes physiques utilisant l'eau comme seul agent d'entraînement ne provenant pas du café.

1.2.15 Types de café soluble

1.2.15.1 café soluble; café instantané; extrait de café séché: Produit séché, soluble dans l'eau, obtenu exclusivement à partir du café torréfié, par des méthodes physiques utilisant l'eau comme seul agent d'entraînement ne provenant pas du café.