

Oxydized lipids derivatives in coffee plant, SENS roasted coffee and its by-products

OBJECTIFS

The overall ambition of this interdisciplinary project research is to contribute to improve the sustainability of the Mexican Arabica coffee supply chain by directly working with their actors (local coffee farmer and processor), in order to add value to the high environmental impact by-products derived from the primary and secondary coffee processing. For this, we will work in collaboration with Mexican academic scientists from the Instituto Tecnológico de Veracruz (Veracruz, Mexico) and with actors of the coffee production and transformation chain in the state of Veracruz in order to investigate the qualitative and quantitative profile of the oxidized lipids derivatives (PhytoPs and PhytoFs) and their response to cultural and postharvest transformation practices on the Mexican Arabica coffee plant and cherry. The attended results will enrich the characterizaion and portfolio of high added value molecules present in green and roasted coffee, along with its by-products

Responsable :

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