

Conclusion

A brief study of coffee fingerprinting using the Torion T-9 coupled to SPME sampling resulted in reproducible profiles for triplicate analysis. Separation of the volatile/semi-volatile compounds by GC and the specificity of detection provided by MS along with spectral matching to the NIST library helped identify differences in coffee varieties. The Torion T-9 portable GC/MS provides a rapid and reliable screening technology to study coffee aroma profiles within a matter of a couple of minutes making it an ideal tool for on-site analysis.

References

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