

TYPES OF COFFEE BEANS



Major types



Arabica

Coffea arabica

Makes up 60-70% of the world's coffee

- **Origin: Ethiopia**
- **Smooth & sweet taste with a strong aroma.**
- **Shape & size: large, oval shape, and curved crease.**
- **Caffeine content: 1.5%**
- **They have 60% more lipid content and double the amount of sugar compared to Robusta.**



Robusta

Coffea robusta

Makes up 20-30% of the world's coffee

- **Origin: Kongo**
- **Strong, earthy and bitter flavour.**
- **Shape & size: smaller and rounder beans with a straight crease.**
- **Caffeine content: 2.7%**
- **Extra caffeine helps Robusta to thrive at lower altitudes as it acts as a natural pesticide.**

Minor types



Liberica

Coffea liberica

- Origin: West Africa
- Floral fruity aroma
- Smoky flavour
- Caffeine content: 1.2%



Excelsa

Coffea liberica var. dewevrei

- Origin: Southeast Asia
- Tart and fruity profile
- Reclassified as a variant of Liberica.



Where do coffee beans come from?

- Coffee cherries are used to produce the seeds for coffee beans, which are then processed into green coffee beans before being roasted into lovely brown beans.
- Coffee beans are produced by coffee bean plants, a type of shrub or bush.

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