



Colorimeter is active in the coffee roasting process

On-site color measurement to check the extent of roasting of coffee beans is possible with Colorimeter.

Background

At this integrated coffee company, which processes, manufactures, and sells coffee, it is very important to control the extent of roasting of the coffee beans because it affects the taste. The extent of coffee roasting is judged by the color of the coffee in bean or powder form. The previous colorimeter used for the measurement was a large desktop type and required an exclusive room and operator for measurements. Because of this, the company investigated the possibility of improving efficiency in the color measurement operation by introducing a portable type colorimeter to allow measurement at the factory.

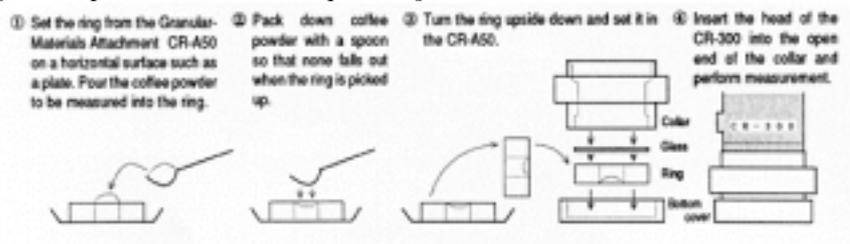
[Stuffing the coffee powder]



Outline of the measurement process

After grinding roasted coffee beans into powder, first coffee is made from some of the coffee powder and checked for taste and color by human senses. Then the color of the coffee powder is measured with Colorimeter to check the extent of roasting. To reduce variations in the measurement values due to differences of grinding and packing, coffee powder ground in a specific way is measured according to the following procedure with the Granular-Materials Attachment.

[Coffee powder measurement process]



Results

- On-site measurement in the factory is made possible by the Colorimeter. This improves efficiency in terms of the location and the cost for the measurement.
- Differences in product quality between factories is solved by using Colorimeters with their high inter-instrument agreement at each factory.
- Many measured data can be stored with the Colorimeter. It is used not only to precisely control the color of products so that they meet customers specifications but also to prove that the products meet those specifications.