**Coffee Gastronomy**

***Aboubakar Ibrahim MOHAMMED 1,[[1]](#footnote-1)\*[C:\Users\Abdullah\AppData\Local\Microsoft\Windows\INetCache\Content.Word\ORCID-iD_icon-16x16.gif](https://orcid.org/xxxx-xxxx-xxxx-xxxx), Hüdayi ERÇOŞKUN 2 [C:\Users\Abdullah\AppData\Local\Microsoft\Windows\INetCache\Content.Word\ORCID-iD_icon-16x16.gif](https://orcid.org/xxxx-xxxx-xxxx-xxxx)***

*1* **0000-0002-3061-2855 Djibouti University, Djibouti, Djibouti*)***

*2* **0000-0002-1788-8400, Faculty of Engineering, Department of Food Engineering, Çankırı Karatekin University Çankırı, Türkiye**

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| **Abstract**  Coffee transcends being merely a beverage; it offers a rich cultural and gastronomic experience deeply rooted in traditions worldwide. This article explores the art of coffee tasting, preparation techniques, regional flavor profiles, and food pairings. Coffee beans vary in chemical compositions depending on their types, influencing their flavor profiles. Coffea arabica and Coffea canephora (Robusta) are the most common coffee varieties; Arabica beans provide soft and fruity flavors, while Robusta delivers a stronger and more bitter taste.  The flavor of coffee is affected by brewing methods. Different techniques such as espresso, cold brew, Turkish coffee, and French Press enhance the coffee's aromas and tastes. Coffee is intricately woven with cultural elements such as socialization and hospitality. The recognition of Turkish coffee as an Intangible Cultural Heritage by UNESCO underscores its gastronomic and cultural significance.  Moreover, the coffee tasting process (cupping) is a professional practice where the sensory attributes of coffee beans are evaluated. This method allows for the analysis of aroma and flavor profiles that vary depending on the coffee's region of origin. Coffee gastronomy provides a deep experience with its rich diversity and cultural heritage while playing an essential role in health and sustainability. Future research aims to evaluate these aspects of coffee more comprehensively.  **References:**  [1] : Buffo, R. A., & Cardelli‐Freire, C. (2004). Coffee ﬂavour: an overview. Flavour and fragrance journal, 19(2), 99-104.  [2] Esquivel, P., & Jimenez, V. M. (2012). Functional properties of coffee and coffee by-products. Food research international, 46(2), 488-495.  [3] Fridell, G. (2014). Coffee. John Wiley & Sons. |

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1. \* Corresponding author. *e-mail address: .........@.....* [↑](#footnote-ref-1)