# Possible uses of coffee by-products

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# **Objective**

Cascara is the outer, dried skin of the coffee cherry. A by-product of coffee production, it ends up in very large quantities in African waters or in compost. However, its natural active ingredients and caffeine content make it a suitable substitute for coffee, as less and less coffee is grown nowadays.

The objective is to determine whether ultrasonic cell disruption can extract more of the component at a lower temperature in a shorter time.

### **Materials and Methods**

#### | pH |

- S40 SevenMulti™ pH meter
- 3 replicates at a measurement temperature of 23±1°C

#### Color

0,8000

0,6000

0,4000

C 60 °C Measured

C 40 °C Measured

- ColorLite sph 850 spectrometer
- CIE Lab L\* a\* b\* parameters
- **Dried Cascara, distilled water at** 40°C and 60°C
- 3 replicates at a measurement temperature of 23±1°C

#### **Brix %** Refractive index

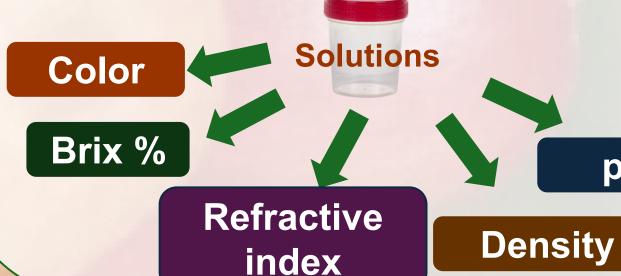
- **Abbemat 300 Refractometer**
- 3 replicates at a measurement temperature of 23±1°C

#### Density

- **DMA 1001 Density meter**
- 100 % consistent results due to repeatability of 0.00005 g/cm<sup>3</sup>
- 3 replicates at a measurement temperature of 23±1°C

# **Materials and Methods**





# Results



1,0000

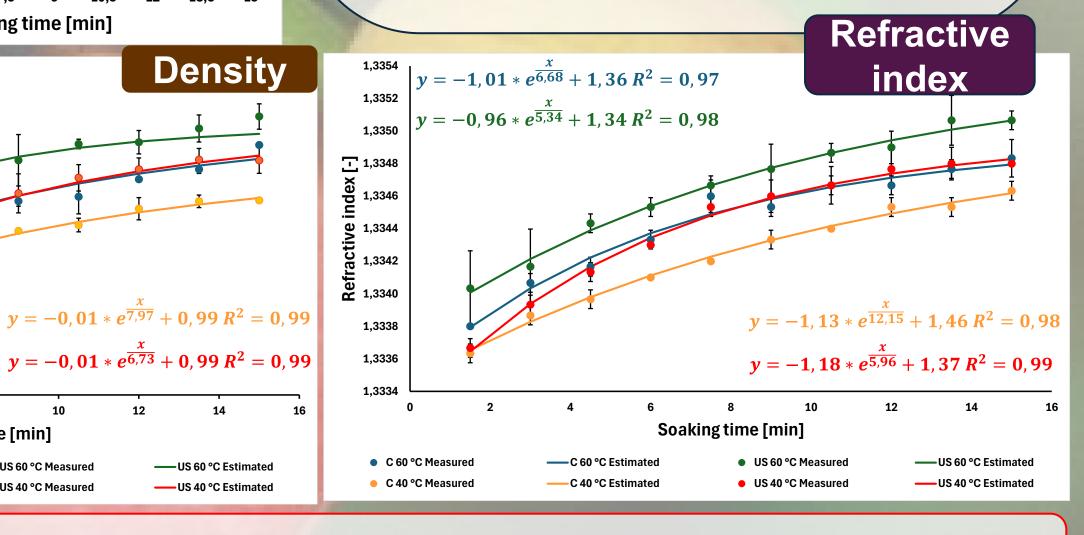
0,9990

C 60 °C Measured

C 40 °C Measured

# Conclusion

The ultrasonic treatments, in particular the combined heat and ultrasonic treatment at 60 °C, increased the soluble solids content of Cascara solutions, as evidenced by the increase in Brix%, density and refractive index. The effect increased with increasing pH values. Samples treated with Ultrasonic at 40 °C showed more stable results, while Ultrasonic at 60 °C provided the highest efficiency shorter time. ultrasonic also improved process extraction efficiency and reproducibility.



Many thanks to

US 60 °C Measured

US 40 °C Measured

Soaking time [min]

-C 60 °C Estimated

-C 40 °C Estimated

---- US 60 °C Estimated

----US 40 °C Estimated

 $y = -1, 13 * e^{\frac{x}{12,15}} + 1,46 R^2 = 0,99$ 

 $y = -1,18 * e^{\frac{x}{5,96}} + 1,37 R^2 = 0,99$ 

Anton Paar for supporting the research by providing the instruments.

----US 60 °C Estimated

-US 40 °C Estimated

Soaking time [min]

US 60 °C Measured

US 40 °C Measured

-C 60 °C Estimated

C 40 °C Estimated